

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
**Meat Packing and Allied Industries**

Volume 101

SEPTEMBER 30, 1939

Number 14



*Who steals my purse steals trash . . . But he that filches  
from me my good name robs me of that which not  
enriches him and makes me poor indeed.*

—SHAKESPEARE

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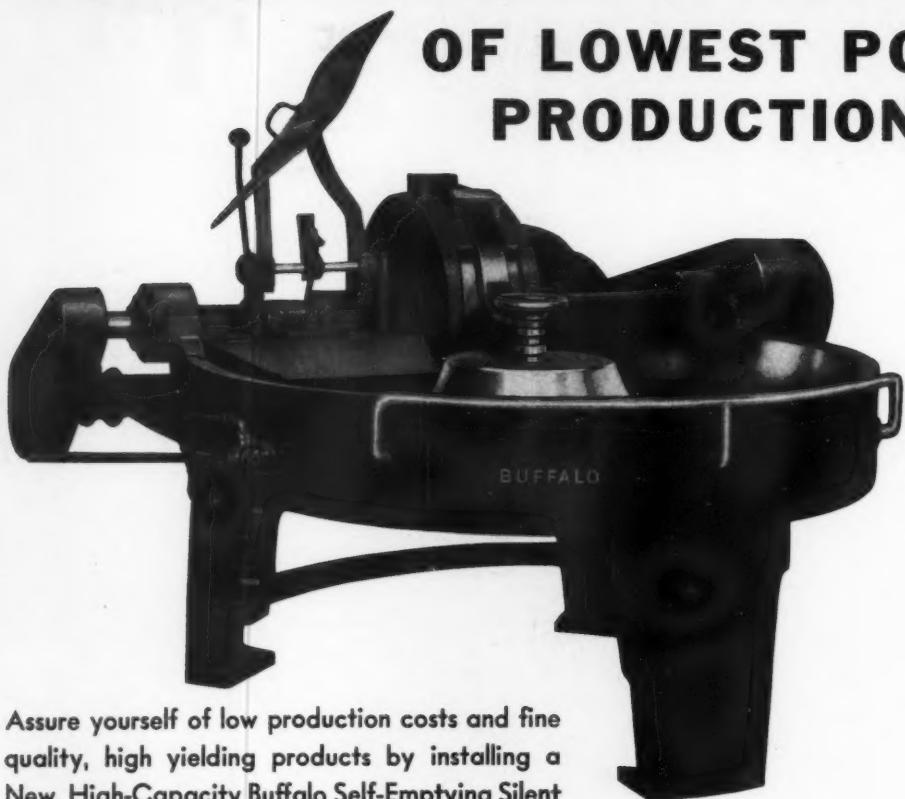
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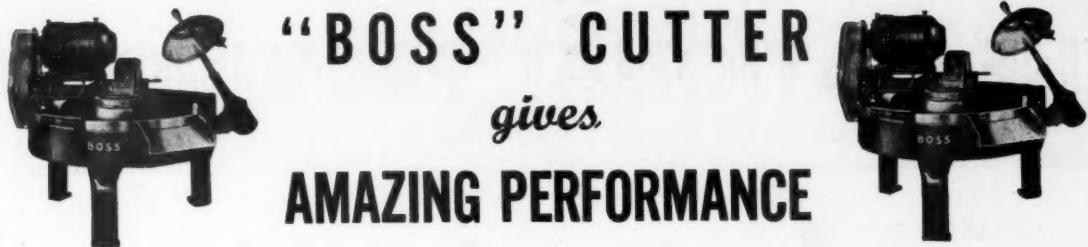
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CHICAGO,

August 8, 1939

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824 W. Exchange Avenue,  
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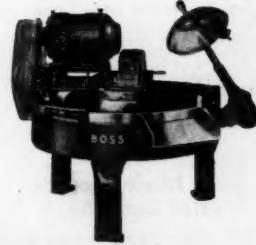
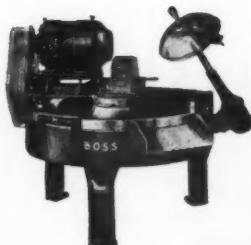
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# THE NATIONAL PROVISIONER

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"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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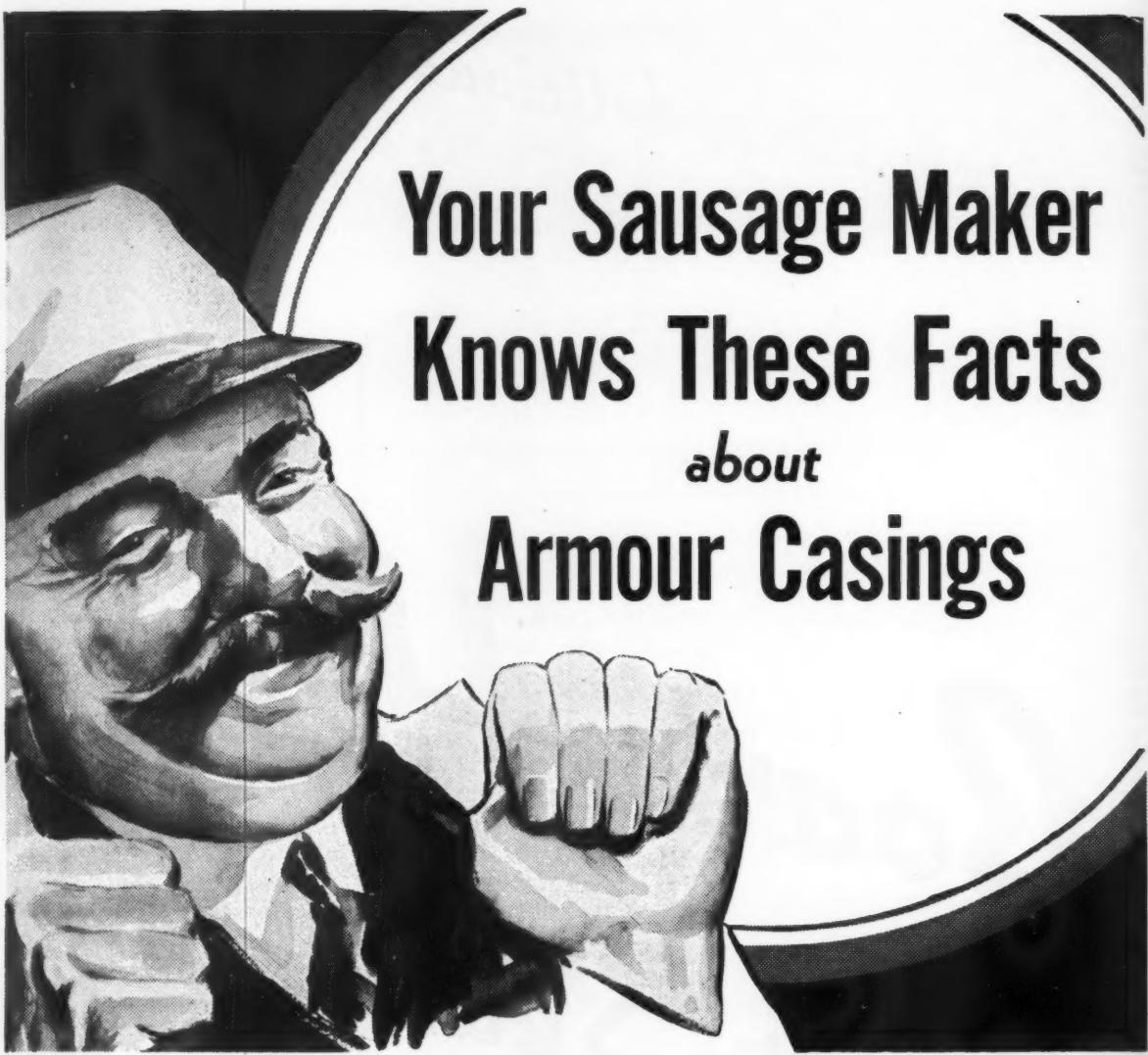
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## Packers Find Modernization Pays

**T**HIS article summarizes results of a study made in 23 meat plants in the Middle Atlantic states to determine whether modernization pays.

The author is field representative for a firm of accountants and contacts packer clients. He has access to books and records and is in a favorable position to observe and evaluate effects of policies on profit and loss statements.

"As this article shows," he says, "modernization has big profit possibilities, even when conditions are unfavorable for the industry generally. Too few packers have modernized their plants because they are dubious of general statements about packinghouse modernization, which lack figures to back them up, or because they do not believe that streamlined equipment can overcome low profits or no profits in bad years. Considering that many packers lost money in 1938, showing made by these 23 firms is enlightening.

"Since figures in before and after statements (Tables 1 and 2) were compiled with only one objective—to determine whether modernization pays profits, and how much—they should not be used to check averages.

"It is interesting to note that overhead percentage on sales of these 23 packers decreased a fraction of 1 per cent after modernization, despite an 18 per cent increase in volume. This indicates that plants studied were not operating at capacity before modernizing, because of obsolete equipment."

By ARTHUR ROBERTS

**W**HEN a meat packer is approached to invest in modernization—whether in the form of a new hog dehairer, air conditioning in coolers and processing departments, a grinder for cracklings and bones, or material handling equipment—the first question he asks is: "Will the investment pay?"

Insofar as we know, this query has never been answered except with general explanations of the profitable advantages of any form of modernization in meat packing processes. Generalities, however, too often fail to convince. Therefore, many packers, particularly those of moderate size who would benefit substantially by modernization, do not invest in it.

A definite answer covering the potential profit possibilities of packinghouse modernization is of considerable importance to this industry. Inasmuch as this information was obtainable from no source known to us, we analyzed the business records of 23 packers who modernized their plants in one way or another during 1938 and compared their profit and loss statements with 1937, when they were operating with obsolete, inefficient equipment, or were performing certain operations by hand instead of with machines.

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

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## RISE PROFITS WHEN YOU MODERNIZE

The composite and condensed comparative statements that follow reveal with X-ray clarity the profit-building punch in modernization. Type of modernization was not considered. The only objective of this study was to show the profitable aftermath of any form of packinghouse modernization, whether it involved installation of a new bacon press or brine-making equipment. Table 1 on the next page is the 1937 statement showing average operating figures for 23 packers before modernization.

The 1938 profit and loss statement in composite form for the same 23 packers who modernized their operations in some manner after 1937 is shown in Table 2, on the same page.

### Production Costs Drop

Notice that cost of products sold (expressed as a percentage of sales) dropped 2.2 per cent after modernization. This is a big decrease in the meat packing industry, where margins and net profits are low and where only a 1 per cent saving may mean the difference between profit and loss.

The greater speed and adequacy of modern equipment offer big possibilities for savings in meat processing and manufacturing, even in plants of limited capacity. New labor-saving methods have been developed by packinghouse engineers and equipment manufacturers which go a long way toward assuring profits to an industry which must watch its pennies.

Obsolete machinery or hand operations are costly. Many packers have had to show profits on a margin of  $\frac{1}{6}$ c per pound of product. One way to do this is to

keep costs down—one way to keep down labor and overhead expense is to utilize modern equipment.

The efficient bacon processing equipment installed in 1938 and covered in this survey furnishes a good example of how packinghouse modernization reduces costs for packers of limited capacity, as well as for those with heavy tonnage. Five packers among those serving as "guinea pigs" for this study had modernized their bacon slicing rooms. New bacon slicing machines cut their slicing and packaging costs as much as 33.6 per cent.

One plant, with an output of 2,000 lbs. daily, cut its labor expense 23 per cent after installing high-speed forming, slicing and packaging equipment. Cost of wrapping was reduced one-third in another plant and capacity was doubled. Modernization of bacon slicing rooms included scales, bacon presses, stainless steel wrapping tables, conveyors and air-conditioning equipment.

With a modern slicing machine and conveyor layout, groupers and scalers can determine more quickly how many slices go into a pound and graders, wrappers and packers need never be idle. They can work at top speed constantly because modern packinghouse equipment is built to handle peak production as easily as low-spot output.

### Slicing and Packaging Costs Cut

Other cost-reducing features of modern bacon slicing equipment are: Bacon need not be sharp-frozen to be sliced properly; slices do not crack at 32 degrees F. when folded in the wrapper; fat does not separate from lean; temperature variations do not affect color; employees can work in more comfortable interiors. All these advantages speed up production and reduce slicing and packaging costs.

The new bacon presses installed are producing better squared and sized slabs, either skinned or unskinned, and are turning out bacon faster at lower forming expense. Light bellies and skips are built up in thickness and heavy bellies are thinned down, producing substantial savings over old methods of operation.

## Out of the Red through Modernization

TABLE 1.—EXPENSES AND INCOME BEFORE MODERNIZATION

	Per Cent
Sales .....	\$246,992.51
Cost of products sold, including labor and packaging.....	211,919.57
Gross margin .....	\$35,072.94
Overhead expenses, including power, steam, light, repairs and maintenance to buildings and equipment, rent or equivalent in taxes and mortgage interest, depreciation, refrigeration, insurance, advertising, bad accounts, selling expense, administrative expense, interest paid, taxes other than on mortgages, truck expenses, miscellaneous..	\$37,295.87
Net loss.....	\$2,222.93

TABLE 2.—EXPENSES AND INCOME AFTER MODERNIZATION

	Per Cent
Sales .....	\$292,192.14
Cost of products sold, including labor and packaging.....	244,272.03
Gross margin .....	\$47,919.51
Overhead expenses, including power, steam, light, repairs and maintenance to buildings and equipment, rent or equivalent in taxes and mortgage interest, depreciation, refrigeration, insurance, advertising, bad accounts, selling expense, administrative expense, interest paid, taxes other than on mortgages, truck expenses, miscellaneous..	\$43,828.82
Net profit .....	\$4,000.69

Not only is modern equipment reducing labor cost per unit processed, but its use is also decreasing spoilage and waste. Two packers paid for their new bacon presses in less than a year through elimination of excessive scraps and waste experienced with old equipment.

Net profit in the packing industry, little as it has been for years, is continually hit by losses caused by shrink, mould and spoilage. Six packers minimized these hazards by modernizing plant refrigeration while five installed air-conditioning equipment. Close control of humidity, temperature and air circulation reduced costs for those installing air-conditioning equipment, through the elimination of slime, mould and off-color and by keeping shrink at a minimum.

Where air conditioning is used for storage or processing, it reduces shrink and, consequently, results in retention of greater weight and value in fresh

### BETTER PRODUCT—LOWER COST

One meat packing plant with daily production of 2,000 lbs. of sliced bacon cut its departmental costs 23 per cent after installing high speed forming, slicing and packaging equipment.

meats. Shrinkage, discoloration, excessive drying in storage, wet dripping walls and condensation are eliminated with air-conditioning equipment. One packer in the group analyzed has saved 1½ per cent of selling weight since installing modern refrigerating and air-conditioning apparatus. He was in the red in 1937, but switched to the black in 1938, largely as a result of his air-conditioning installation.

Even smokehouse costs may be reduced with air conditioning. One packer modernized a brick smokehouse with equipment which automatically regulates temperature, humidity, smoke, density and air circulation. He has reduced shrink and is obtaining more uniform color and flavor in products passing through the house.

### Saving with Conveyors

A meat washer installed in one plant cut in half the washing costs on pickled meats. A circulating brine system reduced labor expense 30 per cent and quantity of salt used 20 per cent in another instance. New tripe cleaning equipment brought a 35 per cent cost reduction for another packer. One packer who modernized his tripe cleaning department has lowered his scalding and cleaning expenditures 32 per cent.

Costs were cut on the entire hog production line where new dehairers were installed. Modern dehairers are speedier and can handle peak loads more readily. Dehairing equipment holds the key to low costs on the hog killing floor. Our experience with packing plant costs has brought this sharply to our attention more than once.

If the hog dehaire is inefficient or badly coordinated with other equipment in the department, much time is lost and costs are high. Labor expense was cut in half at the scalding vats in plants where modern scraping and scalding equipment was installed by those covered in this field study.

Conveying equipment is not used in packinghouses to the extent it should be. Three packers covered in this survey installed conveyors for carrying



15.0  
14.4  
83.6  
100.0  
16.4

cured meats from soaking vats, through high pressure washer to smokehouses; for carrying tripe from tripe washers to tripe scalders, and for handling carcasses through slaughtering and dressing operations to chill room. Handling costs were reduced as much as 40 per cent as a result of these conveyor installations.

### Weighing and Grinding

Modern weighing machines give weights instantly and accurately. With only a small profit margin per pound, the packer must weigh to the hairline. Unless weighing equipment is up-to-date, it is likely to be inaccurate and costly, particularly on small cuts and packaged goods.

Grinding costs were reduced with new grinders used for cracklings, bones, dried blood, tankage and other by-products. More uniform grinding resulted from use of this equipment. Fats, bones, carcasses and viscera were reduced to uniform fineness.

Rendering cost may be reduced as much as 50 per cent through utilization of modern equipment.

Not only did modern equipment cut costs of production by reducing labor expense and spoilage, but also by lowering charges to general overhead, which, despite an increase of 18.3 per cent in sales, dropped  $\frac{1}{10}$  of 1 per cent after modernization for the packers surveyed. Lower overhead was accounted for in part by reduced power and steam consumption and lower maintenance expense.

### Old Equipment Costly

Old equipment is costly to operate and maintain. Breakdowns occur frequently and cause delays which increase production expense as well as result in repair bills. One modern



### SCIENCE AIDS SAUSAGE MAKER

Air-conditioned smokehouses are cutting costs and turning out more uniform products by closely controlling all factors influencing smoking results. Product on trucks is in air-conditioned smokehouse ready for smoking.

smoker installation cut sawdust bills 65 per cent, reduced smoking time and eliminated a bad fire hazard.

Old equipment may satisfy production demand if pushed to the limit, but this is never a satisfactory operating condition. Modern equipment of larger capacity and greater speed will handle the same output with greater ease and at minimum operating cost.

The substantial increase in sales shown in Table 2 was due directly or indirectly to modernization, with its improvement in appearance of products

and packages. New ham boilers, for example, put more appetite appeal in hams, gave them full flavor, firmness and uniform shape. A new smoker installation improved the flavor and aroma of smoked meats and improved their appearance.

### Selling Expenses Cut

With eye and appetite appeal improved, sales naturally increased. Packers went after business more energetically after modernization. Their advertising budgets increased 28 per cent on the average. Advertising is much more effective when tied in with modern methods; naturally, packers invested more heavily in efforts to build consumer demand. They felt they had "what it takes" to increase business and went after more volume with greater vigor. Selling expense dropped after modernization because packers had better quality to offer, less sales resistance was experienced and repeat business increased.

The combined net loss of the 23 packers before modernization was  $\frac{1}{10}$  of 1 per cent. The profit after modernization was 1.4 per cent, which is high considering the fact that many packers lost money in 1938 and that the average net for years has been less than 1 per cent.

It is evident from this study that obsolete equipment was throttling profits because sales began to climb immediately after modernization. The comparative statements show clearly that packinghouse modernization has tremendous sales-building, cost-cutting and profit-producing power—more so, we imagine, than many packers surmise.

Sales increases averaged \$45,199.63 and net profits, \$6,313.62. Modernization investment, including the necessary alterations and installations, averaged \$16,400, which means that the modern equipment will pay for itself in a little over two years. Some packers may do better, some not so well, but, in general, modernization pays real dividends.

(Continued on page 37.)



### EFFICIENCY HERE RESULTS IN LARGE SAVINGS

Hog slaughtering and dressing require a large working force, but continual improvement in equipment and methods has reduced the processing cost per animal. Conveyors and chutes are used extensively to handle carcasses and offal from one operation to another and to lower floors.

# How the Army Handles Meat

By ARNOLD KRUCKMAN

MORE than 75,000,000 lbs. of meat is purchased annually for the regular standing army of the United States, each enlisted man being allowed 18 oz. of meat per day.

Meat is not only the largest single item in the military menu, but is considered one of the most important in the army's entire food plan. More money is paid for meat than for any other food staple.

To handle this important food efficiently, the army maintains 12 major schools where it teaches 1,000 young men every year to become skilled meat men. The schools are operated by the Quartermaster's Corps and are located at Camp Devons, Mass.; Fort Totten, N. Y.; Fort Mead, Md.; Fort Benning, Ga.; Fort Sheridan, Ill.; Fort Riley, Kas.; Fort Sam Houston, Tex.; the Presidio, San Francisco; Fort Harrison, Ind.; and in the Canal Zone, Hawaii, and the Philippines.

## Learn to Cut and Cook Meat

Each student receives at least four months' training. There is an average of 50 men in each class. They are taught to cook and to bake as well as to handle meat. At the end of the four-month course of training those who have special aptitudes as cooks or bakers are detailed to such duties, and those who make the best meat men are spread around among the 300 army posts to serve at the commissaries.

While not every "butcher" must cook and bake, it is interesting to find that every cook and baker must learn the fundamentals of meat handling in the army. Choice of meat is not more important than its preparation. It is for this reason that the army obliges its cooks to study meat and the methods by which meat is made ready for the cook. Officers of the army emphasize that there is a sharp difference between the style of army cooking and cooking for civilians. They declare the advantage is with the army. Army meat preparation and cooking are mass production. Meat is prepared for units of 250 men. Roasts that weigh 18 lbs. are commonplace in the army mess.

## Combine Theory and Practice

Instruction courses at the schools are entirely practical. The students alternate theoretical instruction and demonstration with actual mess experience. On every other day they take over the duties of preparing the meat, and of cooking the food and baking the bread and pastries for the unit to which they are attached. Half the students attend the class, while the other half take over the mess. The object is not only to give

the men practical experience, but to keep the classes down to 25 persons. It has been found that groups of this size may be more easily and more thoroughly instructed.

The teaching staff is composed solely of non-commissioned officers. They are competent men who usually have been in the army for a long time. The curricula, based on commercial practice, are founded on meat handling as it has been developed in commercial wholesale and retail businesses. The whole technique of meat cutting follows modern and economical lines. Nutrition, merits of various parts of a carcass, their relative food and money value, are discussed and illustrated. Some of the best authorities in civil life appear before the classes and amplify the instructions of the regular teachers.

## Extra Pay for Meat Knowledge

After the men have finished a four-month course, they are detailed to line regiments. The food problems of a regiment are entrusted to a unit called a "mess." Each mess has a mess sergeant and three aides who appear on the payrolls as cooks. However, one of the cooks is a baker, and another a meat specialist. The mess sergeant is a highly competent meat specialist himself and acts as purchasing agent, known in the

army as procurement officer. He makes all purchases on a competitive basis.

Sergeants rate as technicians and usually receive \$154 cash per month, plus lodging, board, clothes and medical care, which are estimated to have an additional value of \$70. The meat specialist, who has no rank as a rule, receives the base pay of a first class private, which is \$30 cash per month, plus his specialist's bonus, ranging from \$10 to \$20 additional. Thus, with his board, lodging, clothes and medical attention, the army estimates he receives from \$110 to \$120 per month.

The butcher-specialist soldier, as he is known in the army, also is detailed to the post commissary. There are more than 300 posts in the United States and its possessions. The commissaries are operated for the service of the officers and the married non-commissioned officers. Each commissary has a very well stocked and equipped meat market. The trade is always brisk.

Butcher-soldiers invariably work between 8 and 10 hours each day. They work with the usual facilities of a meat market. Every post meat shop has a refrigeration unit, either electrical, ice, or brine. The tools are the usual blocks, saws, knives, grinders and similar apparatus. Often there are several

(Continued on page 43.)



THE ARMY WON IN THIS CONTEST

A meat cooking contest held at the Swift exhibit at the New York World's Fair a short time ago gave the army a victory over the navy in meat cookery. At the left are Sergeant Major Edward J. Monahan and Chef Daniel E. George of the army and at the right are their naval contestants. The army's victory was by a score of four to two.

# Convention Speakers to Probe Vital Issues Affecting the Meat Industry



T. HENRY  
FOSTER

**D**ISCUSSIONS calculated to throw light on future trends of business in general and of the meat packing industry in particular will comprise an important part of the program for the thirty-fourth annual Institute convention at Drake Hotel, Chicago, on October 20 to 24.

With thoughts concerning possible future business activities uppermost in the minds of most meat packers, the Institute has directed unusual emphasis to that part of its program dealing with the outlook. Prominent speakers from both within and without the meat packing industry have been scheduled to discuss and analyze the present and to indicate, where possible, what direction they think the future course of business operations may take.

Following the sectional meetings on Friday and Saturday, October 20 and 21, the regular convention sessions will be held on Monday and Tuesday, October 23 and 24.

T. Henry Foster, chairman of the board of directors of the Institute, and president of John Morrell and Co., will deliver the opening address on Monday morning. What Mr. Foster has to say will be listened to with much interest, both because of his position as chairman of the board of the industry's trade organization and also because of his standing in the industry.

## Will There Be Plenty of Livestock?

One of the most important subjects on the convention program, from the meat packer's viewpoint, is "The Outlook for Supplies of Livestock." C. A. Burmeister, already well known to Institute members for the expert analyses of the supply situation he has delivered at former Institute conventions, will outline the most recent data concerning livestock supplies and other information that the U. S. Department of Agriculture has collected in this connection. Mr. Burmeister is a member of the staff of the Division of Marketing Research, Bureau of Agricultural Economics, U. S. Department of Agriculture.

Mr. Burmeister's talk will give meat packers some idea as to marketings of cattle and hogs during the coming year, what changes may be expected in the purchasing power of consumers, and other information which offers meat packers a background for planning operations for their business during the coming months.

Closely tied in with Mr. Burmeister's subject is that dealing with "The Outlook for the Meat Packing Industry." W. S. Clithero, vice president of Armour and Company, will discuss this very important subject.

## How Meat Fits into the Picture

Mr. Clithero has taken an active part in the operating activities of one of the industry's largest meat packing companies for a number of years and is well qualified to analyze the existing business situation and what it means

tive talks dealing directly with the coming year's activities, both within and outside the meat packing industry, also are scheduled for this year's convention program. Announcement of the subjects will be made at a later date.

Programs for the Sectional Meetings are well under way and those for the Chemistry, Operating, and Engineering and Construction sections and the Sausage Division are practically completed and were announced in THE NATIONAL PROVISIONER of September 23, page 12. Reference to this will show the mass

## PROMINENT SPEAKERS ON INSTITUTE CONVENTION PROGRAM



W. B. DONHAM



C. A. BURMEISTER



W. S. CLITHERO



H. H. KILDEE

to the future activities of the meat packing industry.

"The General Business Situation and Outlook" is a subject of special interest at the present time. Wallace B. Donham, dean of the graduate school of Business Administration of Harvard University, will outline and review general business conditions and will discuss the probable course business activities may take within the next few months. Dean Donham has been prominent in affairs of business and banking for more than a quarter of a century and has been dean of the School of Business Administration of Harvard University since 1919. He is considered one of America's foremost educators and his background well qualifies him for a discussion of a very timely subject.

## Efficiency in the Hog Business

H. H. Kildee, dean of the Division of Agriculture of Iowa State College of Agriculture, well known to most meat packers and leaders of agriculture, will address the convention on "Improving Efficiency in the Hog Business." Dean Kildee is a native of Iowa and has been very close to the problems of livestock production in a state noted for advanced methods of feeding, breeding and management of livestock. He will analyze these developments and what they mean to the livestock and meat industry.

Many other interesting and informa-

tive talks dealing directly with the coming year's activities, both within and outside the meat packing industry, also are scheduled for this year's convention program. Announcement of the subjects will be made at a later date.

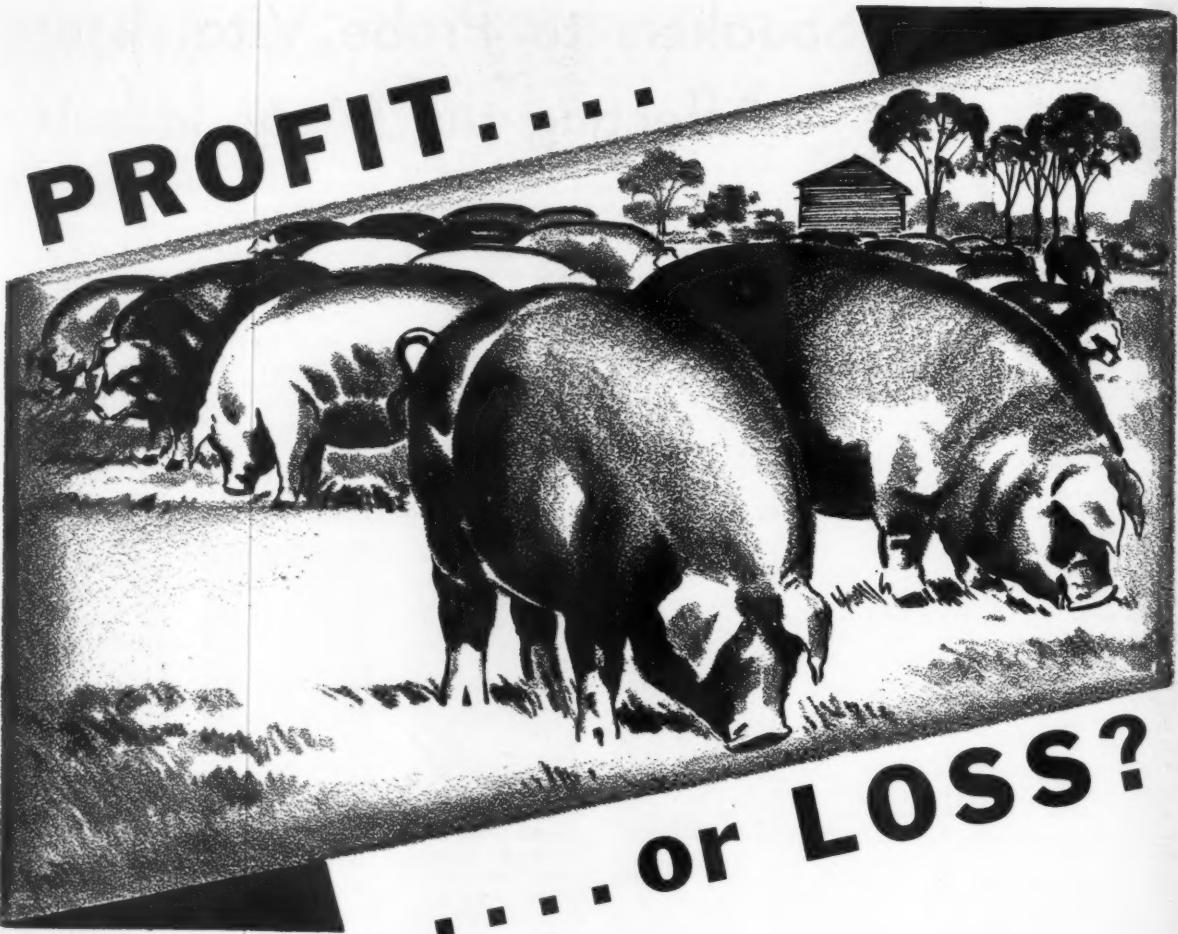
On the gayer side of the convention, a dinner dance and entertainment has been scheduled for Monday in the Gold Coast room at the Drake, and the annual dinner will take place in the Grand Ballroom of the Palmer House on Tuesday evening, October 24.

The largest number of exhibits of packinghouse machinery and supplies in the history of Institute conventions will be on display throughout the period of the convention.

## S. AFRICAN EXPERT RETIRES

Col. James Irvine-Smith, the man credited with the development of the \$2,500,000 abattoir and livestock market at Johannesburg, South Africa, has retired after 32 years of service. A graduate of Glasgow Veterinary College, the colonel went to South Africa in 1900 and later organized a system of meat inspection there. He also pioneered in the export of chilled beef.

# PROFIT.....



# .... or LOSS?

HOW

## *Pre-Seasoning*

BUILDS SALES

When you cure with the NEVERFAIL 3-Day Ham Cure, you also pre-season your product. That's because a unique, aromatic flavor goes in with the cure — permeates every morsel and fibre of the meat with its savory fragrance. Seasoning, applied only outside in cooking, cannot produce this through-and-through goodness. No other method of curing duplicates its distinctive flavor.

The biggest hog crop in years ought to have brought pork prices down. Instead they sky-rocketed...on anticipation of increased foreign demand. Possibly a domestic "buyers' strike" will bring prices down again.

Protect yourself against these severe, unpredictable fluctuations. Reduce the processing period to the shortest possible time with the NEVERFAIL 3-Day Ham Cure. On a rising market, it enables you to rapidly increase output with your present facilities and working capital. If the market falls, it protects you against undue loss on top-heavy inventories.

No matter what the trend, you will find that NEVERFAIL-cured hams sell faster and better. They are always uniformly mild, deliciously tender, juicy yet firm, even in eye-catching pink color. Besides, they have the distinctive Pre-Seasoned flavor that makes customers remember and reorder. Ask any user! Or better yet, let us arrange a demonstration in your own plant. Write us!

## Distinctive FLAVOR wins lasting FAVOR!

## H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto      Canadian Plant: Windsor, Ontario

# SINGING for the trade

## English Export Cuts

I.

Recognizing the possibility that the export market may become broader as a result of the war in Europe, an Eastern packer asks for information on the cure and handling of several export cuts. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how such export cuts as Cumberland and Wiltshire sides and English bellies are made and cured? How does the handling of short cut hams for export differ from the method followed in producing these hams for the domestic market?

The making of export cuts for the English market is not an easy undertaking and should not be attempted without thorough study. Some packers cannot handle this type of business because they are not able to obtain the kind of hogs from which satisfactory export cuts can be made. This applies particularly to sides and bellies; many packers can turn out satisfactory short cut hams.

Wiltshires and Cumblands are made from bacon hogs. Such hogs have long, deep, smooth sides with a light, even covering of fat over the entire carcass which is especially uniform on the back and sides. Hams are full but lean, and shoulders light and smooth. Flesh must be firm and the fat solid. Bacon hogs are generally barrows, but smooth, clear sows are sometimes used.

### Selecting Wiltshires

Wiltshires are the highest grade of bacon sides. They come from choice, lean bacon hogs and are selected especially for thickness of lean meat with a light, even covering of fat which does not exceed  $1\frac{1}{4}$  in. thickness at the shoulder in the best grades. Selection for fat limits should be made on the killing floor by "trying" through skin and fat on top of shoulder to the back bone. The sides average 40 to 70 lbs. and usually weigh from 50 to 60 lbs.

Sides should be evenly singed on the killing floor, but not burned, as the skin will crack in cure if over-singed. The skin, when properly singed, should be a light golden brown and tender enough to be readily punctured with a toothpick.

Singeing may be done with torches or, if the volume justifies its installation, the operation may be carried on in a vertical retort through which the hogs are conveyed.

Following are the Chicago Board of Trade specifications for Wiltshire sides:

"Wiltshire sides shall be made from nice smooth selected hogs. The shoulder, side and ham left together in one piece. The foreleg to be cut off at, or

above, the knee joint, and the hind leg at, or above, the hock joint. The shoulder ribs, neck bone, back bone, aitch bone, skirt and loose fat to be removed. The breast bone to be sawed, or cut down even with the face of the side. Neatly trimmed on the belly and squared on the neck."

Wiltshires comprise the entire side with the aitch bone removed and back bone sawed off even with the meat. Aitch bone is removed by cutting through center of slip bone at an angle of 45 degs. toward the ham. It is then cut out and broken at the joint. Spare-ribs and neck rib are left in. Skirt is trimmed out close to the rib without scoring the covering over the rib.

On barrow hogs the belly is trimmed just enough to remove rough edges. This also applies to clear sows; seedy sows are not considered suitable for Wiltshires, but if there is only an indication of seed they can be used for second grade by trimming seedless.

### Dry Salt Cure

Back bone must be carefully removed so that the loin is not scored. The loin should present a nicely rounded appearance after the back bone is sawed out, with the buttons showing the entire length of the loin.

When dry salt cure is used on Wiltshire sides they are pumped with 100 deg. pickle containing 8 to 10 lbs. of sodium nitrate per 100 gals. The sides are pumped according to the following schedule:

- 3 strokes in shoulder
- 3 strokes in loin
- 4 strokes in ham

Two oz. of pickle are injected with each stroke.

The sides are first dipped in 100-deg. brine. Lean surfaces are sprinkled with sodium nitrate, using 3 or 4 oz. per 100 lbs. of meat, and entire side is thoroughly rubbed with salt. About 5 to 6 lbs. of salt is used for each 100 lbs. of meat. Shoulders, loins and hams are salted most heavily. The salted sides are piled with the flesh side up and skin side down, 12 to 14 pieces high. They are packed as tightly as possible to exclude air. Fine salt is sprinkled over each layer before the next is added. Wiltshires are overhauled in 10 to 15 days.

### Sweet Pickle Cure

Wiltshires are sometimes sweet pickle cured. They are pumped in the same way as for dry cure and are then placed in the pickling vats, which are filled about two-thirds full. A mixture of salt and nitrate is sprinkled over the face

of each side on the basis of 4 oz. of nitrate to each 100 lbs. of meat. The curing vat is then filled with 72 deg. pickle. Sides are overhauled every 7 days.

Sides of 65-lb. average and down should be taken out of cure at 16 to 18 days and the 65-lb. average and up at 16 to 21 days. It is preferable to pull Wiltshires at 2 or 3 days under the maximum cured age. This assures that the cure will be as mild as possible.

Canadian processors cure their Wiltshires in large vats. They are heavily pumped with 100 deg. salometer brine containing 10 lbs. saltpeter per 100 gals. of pickle. Sides are injected with 5 $\frac{1}{2}$  to 6 per cent of their weight in pickle. Two ounces of a salt-nitrate mixture are placed in blade bone pocket and about 1 lb. salt is sprinkled lightly over each side. The sides are covered with full strength pickle containing nitrate and are not overhauled but are taken from cure after 7 days, wiped, graded and stacked to drain and dry for 72 hours. Heavy Wiltshires are repumped after removal from curing vat.

EDITOR'S NOTE.—Handling of English bellies, Cumberland sides and American cut hams for export will be described in an early article.

### COLLAR ON HAMS

A Southern packer wants to know how large a collar should be carried by a skinned ham. He writes:

Editor THE NATIONAL PROVISIONER:

How large a collar should a skinned ham have? What are the specifications for skinned hams?

A skinned ham should carry not less than a 5-in. collar and it should be this short only where it is necessary to cut high to remove a bruise which would otherwise disqualify the ham for first grade. Some processors consider that the collar should be 40 per cent of the length of the ham from butt to tip of shank, and should be about  $1\frac{1}{2}$  in. longer on the flank than on the cushion side. Fat and lean should meet at the butt.

Specifications of the Chicago Board of Trade require that skinned hams "shall be cut in all respects the same as standard hams, except that the skin must be removed down to within, at most, 4 in. from the shank, the fat to be beveled back at least 3 in. from the lean at the butt, and to be neatly rounded and beveled on flank and cushion, not over  $1\frac{1}{4}$  in. in thickness of fat to be left on any portion of the ham from which skin has been removed. Back-packed hams shall not be classed as standard."

## New Trade Literature

**Steam Vapor Spray Cleaner (NL 715).**—Illustrated bulletin devoted to various models of firm's Hyperspray Jenny, designed to meet wide range of industrial cleaning uses. Equipment is available for light, heavy or medium duty and in stationary or portable models. Bulletin illustrates models and supplies approximate weights and dimensions of each, as well as complete specifications and requirements for installation.—Homestead Valve Manufacturing Co.

**Boiler Room Instruments (NL 712).**—Booklet designed to provide data from which suitable plan of instrument equipment may be worked out for any steam plant. Steam generation and distribution applications for measuring temperature, pressure, flow, liquid level and per cent of CO<sub>2</sub> are illustrated and described. Tables on feedwater temperatures, saturated steam flow and other data point out fuel-saving possibilities. Examples of actual plant savings are cited.—Brown Instrument Co.

**Profit Packages (NL 705).**—Attractively illustrated booklet presents 12 "profit packages" combining package salesmanship with other requisites of container design and construction to insure safe delivery of product with minimum package weight and size. Examples were planned and designed by company and constitute miniature case histories of successful merchandising exploits as influenced by packaging.—Hinde & Dauch Paper Co.

**CO<sub>2</sub> Indicators and Draft Gages (NL 710).**—Bulletin on portable combustion testing instruments, including charts showing fuel losses in coal and oil fired heating plants and most efficient operating temperatures. Instruments described are of clear plastic, unbreakable, and can be carried in any position. Said to be easily and accurately operated even by unskilled operator.—F. W. Dwyer Mfg. Co.

**Pipe Threading Equipment (NL 702).**—New 32-page catalog, liberally illustrated with photographs and drawings, presents company's line of threading tools and machines. Time studies, threading speeds, specifications and other information of value are included. Several new pieces of equipment are shown for first time in this catalog.—Oster Manufacturing Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:  
Please send, without obligation, publications listed below. (Give key number only):

Name.....

No. ....

Street.....

City.....



### HANDED WITH A YALE ELECTRIC TRUCK

7,500,000 lbs.—3,750 tons... A lot of tonnage in any man's language. Yet that's what one operator using a Yale High Lift Electric Truck is able to handle in 3 months for the Atlanta Plant of the King Plow Company.

And the units to be handled are not standard in size or shape. They run the gamut from metal scrapes to the heaviest die cuts. A real handling job if there ever was one.

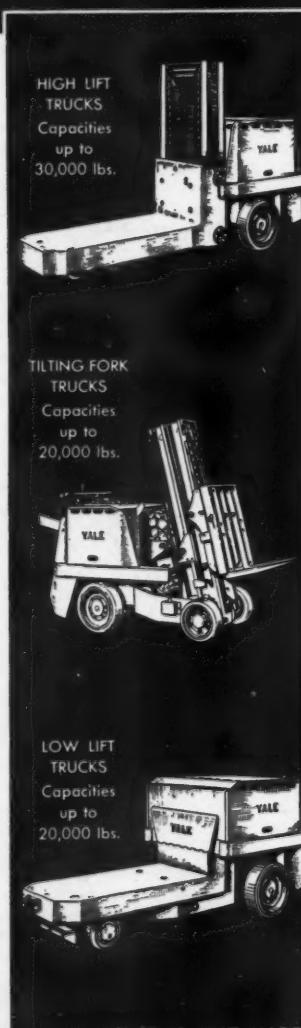
Here's what the King Plow Company has to say about their Yale Electric Truck:

"This truck does a 4-5 day job in 11 hours... We find many jobs for this equipment which it was not originally installed to do... Almost before it was put to work it paid for itself... This truck never hesitates even for the longest and steepest ramps... It is indispensable—has saved substantially."

**Indispensable—Never hesitates—Saved substantially...** these words mean saving and efficiency to the King Plow Company. And they can mean the same to you—for the Yale Electric Truck always conforms to the same service standard—the best.

It has to. Its drive units are more powerful... its construction is stronger—its engineering is more advanced. More than just a truck—the Yale Electric Truck is a mechanical efficiency expert! Send for free catalogue giving full information.

Trained sales engineers are located in 56 major industrial centers ready for instant service. Consult your classified directory.



YALE MARKED IS YALE MADE



THE YALE & TOWNE MFG. CO.

PHILADELPHIA DIVISION, PHILADELPHIA, PA., U. S. A.

IN CANADA ST. CATHARINES, ONT.

# *to new machinery, equipment and supplies*

## **PROTECTED FAN UNIT**

It is frequently necessary to install fans in meat plants in such a manner that the fan motor is not in the path of the air handled. This is particularly desirable in departments where there is excessive heat, moisture, corrosive



### **FOR USE WITH DUCTS**

Fan unit available in various sizes for use on jobs where it is desirable to keep motor out of path of air being moved.

fumes or dust. Hoods and some duct work usually are required in such cases.

To meet the needs of this type of service, the Buffalo Forge Co., Buffalo, N. Y., is offering the new unit shown in accompanying illustration. Housings are so designed that air inlet may be at top, bottom or either side, and may be changed from one to another on the job. Motor V-belt, pulleys and one bearing are entirely outside the path of the air. Bearing at fan end of shaft, which is in air chamber, is regularly of bronze, enclosed and wool packed. It requires oiling about once every 2,000 hours of use. Units are available in free delivery air capacities up to 10,800 cu. ft.

## **IMPROVED FOUR-FLEX CHAIN**

A four-flex steel chain, for which are claimed all the qualities hitherto obtainable only in expensive alloys, is a new product of the Standard Conveyor Co., St. Paul, Minn.

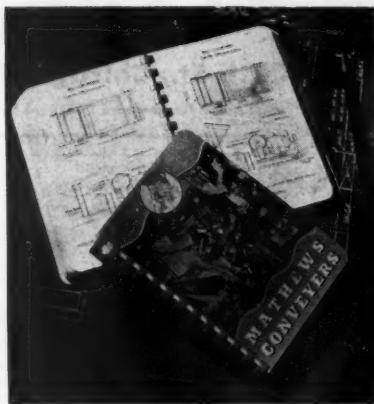
Links are made from mild steel bars treated with a special hardening process to produce units of unusually long wearing qualities and having uniform tensile strength. Tough, non-breaking qualities of mild steel are retained, it is said, but wearing surfaces have a deep hardened case to produce long life under most severe operating conditions, which are often imposed on this type of chain when dragged in a metal track or curved around friction bends. Cast alloy connecting couplers are inside and these

couplers are protected by hardened links.

Carrying surface is entirely closed to prevent nails or other irregularities from catching. All edges of chain are beveled or rounded for smooth performance. Because it is flexible, durable, sanitary and simple in construction, it is claimed to be particularly suitable for use in food plants.

## **PRODUCT HANDLING**

A conveyor handbook, catalog No. HB39, planned expressly for engineers and plant operating men, has been issued by the Mathews Conveyor Co., Ellwood City, Pa. The book contains 384 pages and illustrates and describes various conveyor types. It explains the service in which each is most useful



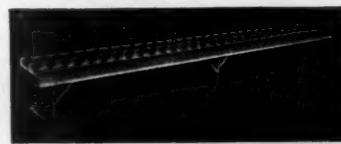
and contains a great deal of technical and practical information of value to the men responsible for low production costs. It is being offered without obligation to engineers and key men in the meat packing and allied industries.

## **FOUR-FLEX CHAIN**

New chain of mild steel with deep hardened case is reported to have qualities of flexibility, durability, simplicity and cleanliness which make it particularly suitable for use in food plants. Carrying surface is entirely closed to prevent nails or other irregularities from catching.

## **PORTABLE CONVEYOR**

A roller type portable conveyor made of 61 S. T. Alcoa aluminum, combining high tensile strength with light weight, has been placed on the market by the Aluminum Ladder Co. of Tarentum, Pennsylvania, and is illustrated below.



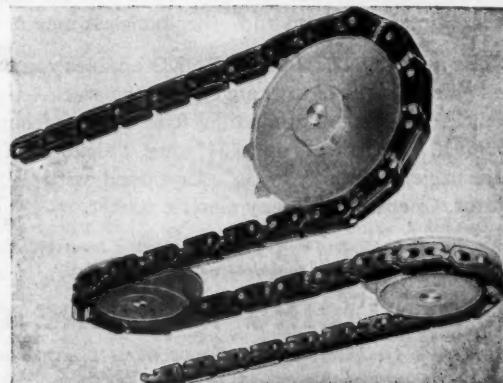
### **ALUMINUM CONVEYOR**

Conveyor combines light weight with high tensile strength. It is available in various widths, heights and lengths and with or without legs and wheels.

Model illustrated is equipped with steel ball bearing wheels fitted on an eccentric axle at each end of conveyor. When wheels are in a "down" position, conveyor is easily rolled from place to place. When wheels are lifted up, conveyor rests firmly on floor. Due to light weight of aluminum, only one or two people are needed to change position of conveyor.

Rugged construction and high tensile strength of this new conveyor enable it to support extremely heavy loads, it is said. It will not rust or deteriorate and, it is claimed, it will withstand years of severe service. Ease of cleaning makes it ideal for use in food processing establishments.

The conveyor can be supplied with or without legs and with or without wheels on the legs. Model shown is 10 ft. long, 14 in. wide and weighs only 60 lbs. Various types are available in varying widths, lengths and heights to suit different conveying needs which may be encountered in food processing plants.



# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



## Prague Powder Pickle

Makes "A Safe, Fast Cure"

You Can Make This Polish Style Canned Ham

You Can Recommend and Advertise This "Ready-to-Eat Ham" for Serving at Parties, Picnics and Homes

The market man will slice it the same as a boiled ham. PRAGUE POWDER has made a record of "Short-Time Cures" with a satisfying flavor. Most packers depend on PRAGUE POWDER as a sales builder. PRAGUE POWDER has all the curing elements combined in each particle and dissolves quickly in brine, making a mild pickle and creating a "lasting color on the lean of the meat," giving you a mild, rich-flavored, tender ham. When your PRAGUE POWDER Pickle is made ready you can use our Big Boy Pump to artery-pump all your hams and picnics, using our percentage control scale to weigh every ounce that goes in. Be Careful—treat each ham as an individual!

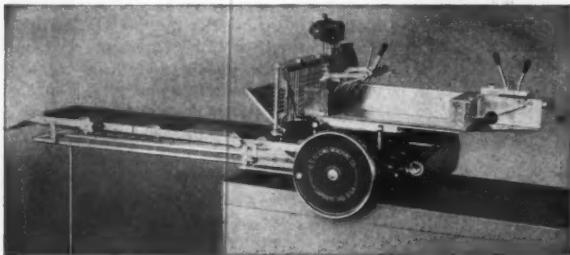
## THE GRIFFITH LABORATORIES

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## THE MODERN SANITARILY SLICES, SHINGLES, STACKS



This wonder slicer for medium size establishments offers the most economical way to pre-slice bacon, dried beef, chip steaks, ham and other boneless meats.

The new CONTINUOUS FEED enables you to slice and shingle right onto the conveyor or stack on trays, without resetting and handling food or slices from start to finish. Takes meats up to 24" long. Thickness of slices adjustable from  $\frac{1}{64}$ " to  $\frac{5}{16}$ ". Equipped with  $\frac{1}{4}$  H.P. Motor. Operates from any electric socket.

*The U. S. Model 150-B Is a Profit-Making Investment.  
Write for Descriptive Circular Today*

## U. S. SLICING MACHINE CO.

Originators and Builders of World's Best Slicers for More than 40 Years

LA PORTE, IND.

### Consumer Acceptance

Heekin Lithographed Container successes in every field should convince you of the advantages of an attractive Heekin Lithographed Container in the shortening field in preference to a carton.



## Colorful Lithographed METAL CONTAINERS That SELL...

by HEEKIN

Create a favorable impression with an attractive, colorful, lithographed metal container by Heekin. Today neither the dealer nor consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present container more attractive . . . your selling job easier. Write for information.

## THE HEEKIN CAN CO. CINCINNATI, OHIO

The National Provisioner—September 30, 1939

# Industry Leaders Plead for a Balanced American Economy

**I**N HIS fight to help preserve and improve America's national economy and avoid post-war collapse, which many feel would come should the United States enter the European war, or should it gear industrial and agricultural production to war needs, Jay C. Hormel, president of Geo. A. Hormel & Co., Austin, Minn., clarifies questions on this subject.

Referring to his article, which appeared in **THE NATIONAL PROVISIONER** of September 23, entitled "Disrupted Economy a Result of War," Mr. Hormel lists the three questions most frequently raised regarding the situation. His answers to them are in part as follows:

1.—Are we not obliged to enter this fight to preserve democracy?

2.—How can we avoid gearing our economy to the war?

3.—Isn't our present neutrality act unneutral?

These three questions are answered by Mr. Hormel as follows:

1.—We should devote every last ounce of our energy toward the preservation of democracy. No democracy was ever developed in a nation which did not have a sound economy. No democracy ever survived the collapse of its national economy. Our economy has been in a precarious state for a decade.

Our democracy has been in a precarious position since our economy slumped. Many of our democratic forms and practices already have been relinquished, all because of the pressure brought by our impoverished economy.

I do not believe that I am viewing with unwarranted alarm when I express the fear that the reaction from another war-time economy would be a depression so great as to be our economic ruin and cause the complete abandonment of our democracy.

Therefore, I can only conclude that the effective way for us to devote every ounce of our energy toward an effort to preserve democracy in this world is for us to devote our energy toward avoiding further inflation or further impoverishment of our economy because of this European war; and avoiding a further dislocation or a redislocation of our employment because of this European war. We may thus avoid the inevitably resulting depression which, following our present maladjusted situation, would create such a volume of

economic pressure that we would have to abandon a great many of the most desirable of our democratic forms and practices, if not all of them.

2.—How can we avoid gearing our economy to the war?

If we keep our objectives in mind we

(Continued on page 43.)



JAY C. HORMEL

**R**OBERT H. CABELL, recently retired president of Armour and Company, expressed the belief that American agriculture will benefit from the disturbed conditions in Europe if production is held to normal levels. He sounded a note of warning against "the lure of war profits."

Speaking before the Agricultural Club of Chicago, on Tuesday, Mr. Cabell said:

"Agriculture has a tremendous opportunity if it will remember its experiences of the last war. It must not build up huge surpluses and thus create a situation through which everyone made money in the last war. It must not be lured by war profits."

"The chief point of concern for the American farmer should be the building up of home supplies and keeping these within the reach of the average man's pocketbook. If prices get out of hand, then an unwanted surplus will naturally follow."

While European nations had time to accumulate foodstuffs in preparation for the present war, Mr. Cabell predicted England and France will turn to the United States for their supplies within the next year. Shipments of foodstuffs can be made from the United States to England in a week, he explained, compared with 25 days from South America.

Great Britain has imported relatively small amounts of foodstuffs from the United States in recent years, concentrating her purchases of fresh meats from South American countries, New Zealand and Australia, Mr. Cabell added.

The burden of war will require England and France to seek new supplies outside their recent channels, Mr. Cabell asserted, adding that "it is most likely they will be coming here soon to begin negotiations."

He said comparatively little was known about Germany's position regarding foodstuffs, but that that nation had apparently accumulated large sup-

plies of fats because it had stopped buying American lard.

"Our present surpluses will very largely be in demand when England and France begin buying here on a heavy scale," Mr. Cabell added.

**E.** A. CUDAHY, JR., president of The Cudahy Packing Co., wired Senator Wm. E. Borah late last week as follows:

"Feel there is no sound argument against your stand on neutrality. Relaxing present law means our entry into war. This course will lead us to a resulting depression and unemployment which our democratic form of government might not survive. I know you are right."

Mr. Cudahy's stand reflects the rapidly growing sentiment of business and industrial leaders against any trends that may jeopardize the peace and security of the United States.



E. A. CUDAHY, JR.

**A**NOTHER industry leader joins in the widespread urge for conservatism and the retention of the fundamentals of American economy. In a statement to the employees of John Morrell & Co., President T. Henry Foster said:

"There is war at last, and the reverberations of the first gun fired against Poland have been felt around the world; and started in the United States a wave of hysteria unequalled even by the tumultuous times of 1914-1917.

"But we are not at war, and our nation today is more determined than ever in its history to keep out of war. We should, therefore, govern our actions as those of a people not at war, or about to be plunged into one.

"There is no need for hysteria which causes people to hoard, whether it be with food or the products which enter into it. Hysteria-hoarding causes abnormal upswings of prices, confusion in marketing, and tightening of money; all of which produce an artificial level of living costs, which works hardships on many, and lessens employment.

"There is no shortage of food in the United States, and no prospect of any shortage. Bountiful crops have just been harvested, and the livestock population is larger than it has been for years. Grains, fats, sugar are plentiful . . .

"This is a time for clear thinking and conservative action. A time for loyal adherence to those rules of living which result in 'the greatest good to the greatest number,' a time for tolerance and unselfishness, a time for more regard for the rights of others. Above all, a time for thankfulness, that we live in a land free from the horrors of war, and where the benefits of peace abound."

# Up and Down

## John Holmes Heads Packing Division in 1939 Campaign of Chicago Community Fund

John Holmes, president of Swift and Company, has accepted the chairmanship of the Packing group in the Industrial Division of the 1939 campaign of the Community fund of Chicago.

Mr. Holmes served as industrial division chairman of the fund last year.

Last year this important group raised a total of \$237,992, and this year they will be called upon to boost this total approximately 10 per cent, the 1939 Community fund goal of \$3,611,000 representing an increase of this much in all divisions of the campaign effort.

Assisting Mr. Holmes will be an advisory committee including in its membership E. A. Cudahy, jr., Arthur G. Leonard, Oscar G. Mayer, Harry D. Oppenheimer, Gustavus F. Swift, Edward F. Wilson and R. H. Cabell.



JOHN HOLMES

## Chicago News of Today

Traveling by air, J. F. Phillip, president of the Punxsutawney Beef & Provision Co., Punxsutawney, Pa., visited the Chicago Stock Yards this week and bought a string of cattle. He then flew to Omaha, where he made further purchases before starting home.

R. K. Kunc, co-partner in the firm of Kunc & Demjil, sausage manufacturers at Wilber, Neb., attended the American Legion convention during the week and looked after some business in connection with sausage manufacture also.

A visitor in Chicago at the end of last week on his way back to Texas was W. F. Gohlke, vice president and general manager of Walker's Austex Chile Co., Austin, Tex. Mr. Gohlke transacted personal as well as official business during his trip to Washington, New York, Philadelphia and other Eastern points. He is a member of the Reconstruction Finance Corporation in the Southwest.

Geo. A. Hormel & Co.'s big white trucks were a familiar sight to Legionnaires in Chicago this week back of the parade lines, where men in uniform were served ham sandwiches and milk, free.

J. E. O'Neill, president of the Mission Provision Co., Inc., San Antonio, Tex.,

took a brief vacation in Chicago recently.

Robert H. Cabell, retired president of Armour and Company, advised American farmers to maintain production at normal levels and not allow themselves to be influenced by the lure of war profits, as he spoke before the Agricultural Club this week at the Great Northern Hotel. Mr. Cabell urged that first consideration be given to the building up of home supplies and keeping them "within reach of the average man's pocketbook."

(Continued on page 10.)

## Canadian Packing Official Dies After Long Illness

J. Alfred Nelson, 73, connected with the William Davies Co., for nearly 50 years, died on September 14 in Toronto, following a three months' illness.

Mr. Nelson, who was widely known in the meat packing industry, inaugurated the William Davies Co. system of coast to coast retail stores throughout the Dominion. He was associated for years with the late Sir Joseph Flavelle.

### NEW TYPE ROAD SIGN

Val Decker Packing Co., Piqua, O., is using road signs of this new type to advertise "Piquality" meats. By day they show in bright colors; by night, they are illuminated by automobile headlights, having a new reflector glass which gives the effect of indirect lighting.

## Vernon D. Beatty Appointed Swift Advertising Manager

Vernon D. Beatty has been appointed advertising manager of Swift & Company, according to a recent announcement by George J. Stewart, vice president. He succeeds Leo Nejelski, who resigned to join the Pepsodent Co. The change will be effective October 2.



V. D. BEATTY

Mr. Beatty entered the advertising agency field soon after leaving college. He remained with agencies for 14 years before joining Swift & Company as assistant advertising manager in March, 1934. In agency work Mr. Beatty handled advertising and sales promotion for a wide variety of companies. At Swift & Company his responsibilities have included Premium ham and bacon, and all shortening, lard, and vegetable oil products which are produced by the company.

C. H. "Jiggs" Wolfe, head of Swift's sales promotion since June, 1937, will become assistant advertising manager. Mr. Wolfe came to Swift from Ralston Purina, St. Louis, Mo., in September, 1932, becoming head of the advertising department in charge of dairy and poultry products and fresh meats.

The advertisement features a large, stylized cartoon pig wearing a bow tie and a small shirt. The pig is positioned on the left side of the sign. To the right of the pig, the text reads: "A FAVORITE FOR FLAVOR", "DECKER'S", "Piquality", "MEATS", and "PIQUA, OHIO". The background of the sign is dark, making the white text and the pig stand out. There are some faint illustrations of trees or foliage in the background.

## Chicago News of Today

(Continued from preceding page.)

**W. G. Finch**, refrigeration engineer and head of the newly formed Mobil-Kold Co., specializing in air conditioning and refrigeration of trucks, with his associate, **B. E. Brennan**, was in attendance at the Legion convention during the week. Recently Mr. Finch has done consulting and experimental work in refrigeration and air conditioning at the Grand Valley Packing Co., Ionia, Mich.

**M. O. Cullen**, director of the meat merchandising activities of the National Live Stock and Meat Board, returned this week from a trip through various Oklahoma and Texas cities on behalf of the Board.

**T. R. Bradley**, Cleveland city manager for the Rath Packing Co., attended the American Legion convention in Chicago this week. Mr. Bradley is one of the well known sales managers in the meat industry.

## New York News Notes

**C. M. Glew**, manager, John Morrell & Co., Brooklyn branch, and Mrs. Glew are on a motor trip vacation to points of interest in New York and the New England states.

President **Andrew E. Nelson**, Adolf Gobel, Inc., Brooklyn and New York, recently appointed **Daniel O'Shea** superintendent of the Gobel Rock st., Brooklyn, plant. Mr. O'Shea is well known in meat packing circles and enjoys an excellent reputation as a practical packinghouse executive.

**Otto Eschenheimer**, superintendent,

(Continued on page 34.)

## In the News 40 Years Ago

(From The National Provisioner, Sept. 30, 1890.)

The packinghouse industry in South St. Joseph, Mo., is making rapid strides across the million mark. The total receipts for 1898 were a little over \$1,000,000. Already the receipts for 1899 indicate that, with the three months of the best part of the year still to come, a temperate estimate for the year at the St. Joseph market is about \$1,500,000.

Swift & Company bought 17 steers at Chicago this week weighing, 1,586 lbs. each at \$6.90, nearly 7c per pound live weight. At the same time the United Dressed Beef Co., New York, bought 42 head weighing 1,456 lbs. each at \$6.70. They were nearly all two-year-old grade Herefords and were full corn fed for twelve months. These prices pass the high water mark of 1884, as well as the prices reached by Christmas beef in 1891-92.

The building permit for the erection of the large Armour warehouse at Omaha, Neb., has been granted. This structure will cost \$250,000 and will be up-to-date in every respect when it reaches completion.

"We know how to make them good and we make them as good as we know how," is the title of a pamphlet recently issued by the Jacob Dold Packing Co., Buffalo, N. Y. It is full of interesting information in regard to this concern's products, and the original order for 100,000 copies has already been exhausted by the heavy demand which has developed for this unusual booklet.

Citizens of Kansas have cause for joy. Farmers of that state have sold fully \$60,000,000 worth of cattle during the last twelve months, and they should be happy, for high prices were realized.

## In the News 25 Years Ago

(From The National Provisioner, Oct. 8, 1914.)

The export trade of the United States in canned meats, just about disappearing because of supply shortage and other conditions, has been revived by the European war. French soldiers do not take especially to canned meats, but demand fresh beef. Such beef is reaching them from Argentina. British troops, however, are used to canned beef, and the British government is buying large quantities. Exports of canned beef from the United States in August amounted to 2,889,067 lbs., compared to but 360,830 lbs. a year ago.

Effect of the war on the beef export trade from Argentina is strikingly shown in the shipping reports of the last two weeks. During that time Argentina exported 140,553 quarters of beef to Europe and none to the United States. This is nearly the normal maximum export volume from Argentina, and indicates that war necessities of Europe are taking practically the entire output.

Philip D. Armour, 3rd, grandson of the founder of Armour and Company, last week entered the company's Chicago offices to learn the packing business. He began in the Yards as a live-stock buyer, and from there he will go through the various departments until he has mastered the operating end of the business. Mr. Armour recently graduated from Yale.

T. C. Sullivan, manager of Swift & Company's provision department in the New York territory, has returned from a trip to the West and is being enthusiastically greeted by his host of friends.

Nine acres of land were acquired by Procter & Gamble Co. at Hamilton, Ont., on which a large plant is to be erected.



OUT IN THE OPEN FOR A GOOD TIME

Approximately 200 persons, including employees of the Williams Meat Co., Kansas City, Mo., and their families, attended the recent picnic staged by the company at nearby Quivira Lake. Outdoor activities and plenty of picnic refreshments produced the smiles shown above.



## Locker Plants Thrive with Refrigeration

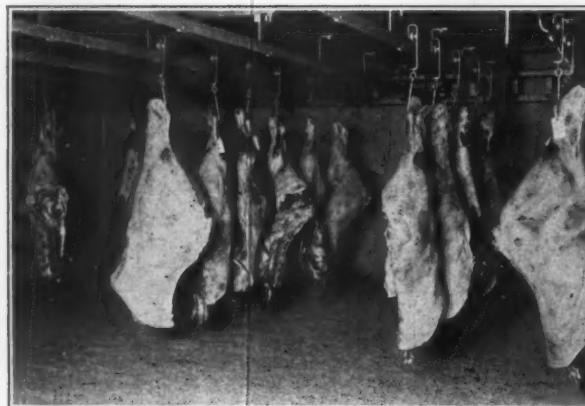
because Frick installations have built into them experience in the storage of foods dating back more than 50 years,

PLUS the last word in modern equipment. Find out what Frick ammonia compressors, quick freezers, special room coils, Knickerbocker lockers, and automatic controls can do for you. Enjoy the power savings made by Frick booster compressors on low-temperature work.



Knickerbocker Lockers and Frick VW Cooling Coils in a Typical Installation.

Below: Meat in the Holding Room of a Frick Locker Plant.



WAYNESBORO, PENNA. U.S.A.  
**FRICK** CO.  
DEPENDABLE REFRIGERATION SINCE 1882

A copy of *Ice and Frost Bulletin 145*, describing Frick locker plants, is yours for the asking. Write today to



### WHAT It Is \_\_\_\_\_ WHY Packers Need It \_\_\_\_\_ WHERE It Cuts Costs \_\_\_\_\_

Air Conditioning is one of the foremost topics of discussion in the Meat Packing Industry today. In recent months many columns in **THE NATIONAL PROVISIONER** have been devoted to this important subject. In response to the heavy demand on the part of readers for information on Air Conditioning, the following reprints are now available.

1. Air Conditioning in the Meat Plant.....	\$ .75
2. Air Conditioned Sausage Coolers .....	.35
3. Air Conditioned Smoke Houses—Meat Hanging Rooms—Bacon Slicing Rooms..	.50
4. Air Conditioned Beef Coolers—Beef Aging—Offal Coolers .....	.50

Among the subjects covered are—preventing the formation of mold on packaged sliced bacon—reducing drip losses in smoked meat hanging rooms—aging beef with small shrink and little discoloration—controlling within close limits all factors influencing smoking results.

#### Use This Coupon for Ordering

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Enclosed please find \$..... (check or stamps) for which please send the reprints listed below (order by number, check in spaces provided).

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# REFRIGERATION and Air Conditioning

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 37

#### Ammonia Valves and Fittings

HERE has been constant change in the design and construction of steam valves, necessitated by increasing steam pressures. Ammonia valves, on the other hand, have changed little, due principally to the fact that ammonia pressures and temperatures used in refrigeration work have not increased above those originally used; in fact, they have decreased.

Dependable performance, compactness of design without any sacrifice of strength, and freedom from porosity characterize the products of ammonia valve manufacturers. Valves in service 20 years or more are frequently removed from old ammonia lines and replaced in service after renewing babbitt disc rings and stems.

Ammonia shut-off valves, expansion valves and fittings are constructed from malleable iron, air furnace iron, cast semi-steel, forged steel and steel bar stock. Some molybdenum and chromium alloy steels are also used. Cast iron lacks strength and is not employed for ammonia valves. When subjected to a temperature as low as zero degs. F. it becomes extremely brittle. Further, it is porous and ammonia may seep through it. Ammonia valve metal is exceptionally close grained, non porous, free from blowholes and is easily machined. For fittings up to 2 in., a 32,000-lb. tensile strength metal is used. For sizes larger than 2 in. a metal with a tensile strength of 40,000 lbs. is required.

#### Ammonia Valve Design

Ammonia valves 1 in. and smaller have screwed bonnets. Bolted bonnets are used for larger sizes. Hand wheels are made from malleable iron and are sufficiently rugged to withstand the torsion pull of a pipe wrench. Cold drawn steel stems are subject to the corrosive ac-

tion caused by alternate thawing and drying. Stainless steel stems are more expensive but last indefinitely. Cadmium plating preserves the stems and prevents rusting.

Stuffing boxes have a threaded nut and gland. They are usually deep enough to hold five to six rings of packing. This gives maximum sealing against leakage, without excessive friction, since slight pressure of the stuffing box nut is sufficient to hold the gland tight. Lubricating oil, when added annually to the packing, keeps it soft and pliable. This is essential for ease of operation of valves infrequently opened or shut.

Flat discs are swiveled onto the valve stem so that any irregularities in the seat are taken up. The soft metallic alloy insert is cast from babbitt metal and is easily renewed in any shop. This

Manufacturers use their own standards for end connections, and they are not interchangeable. Standardized tables have been circularized but because of the rapid advance in the use of welded fittings their general acceptance has not been forthcoming. As a result, fittings of one make cannot always be made to match those of another. Some valves are made with a male and a female flange. Others have two female flanges. This also applies to accessories. Joints are made between two male or two female flanges by the insertion of machined rings.

#### Installing Valves

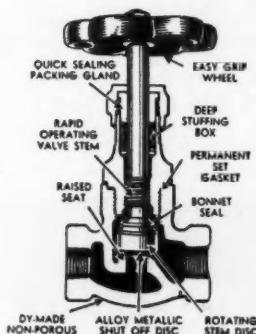
Ammonia valves are always installed with the pressure under the disc. If disc comes off stem, the pressure forces the disc off the seat of the valve, and it is open. The exception applies to the shut-off valve on the suction line of compressor. Here the disc closes against the pressure. An arrow cast on the valve indicates direction of gas flow. If disc is reversed, excessive pressure is built up in the compressor cylinder or it is ruined by pumping against no suction at full speed for an extended period of time.

Although rising stem valves are manufactured, their use is not preferable to that of non-rising stem valves. The latter type are foolproof against accumulations of ice and snow on the stem which would prevent rapid closing in the case of an emergency shutdown.

Valves come in straightway, angle and cross types, all being of globe valve design. Special valves are made for ammonia pump-out connections.

#### Expansion Valves

Expansion valves have a tapered cone-shaped stem and seat. The needle valve construction is employed because exact control of the passage of small



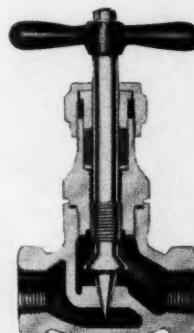
AMMONIA STOP VALVE

provides inexpensive maintenance. Seat is raised from body. It is designed narrow and high so that it forms a well rounded edge. It is difficult for pipe scale, dirt or welding deposits to lodge on a seat of this type. Wire drawing or scouring is seldom experienced and the wear is always taken up by the soft babbitt ring. The design of the valve is a durable type of construction.

#### Stop Valves

Ammonia stop valves are usually double seated. These valves differ in design from those used on steam and water lines. When they are backed off all the way, the top of the disc holder tightens against a seat on the under side of the bonnet. This has the obvious advantage of permitting the valve to be packed while it is under pressure.

Valve bodies are obtainable in a rust-proof finish of cadmium plate. Bonnet studs are also cadmium plated or heat treated to retard damage by rust. Ends are threaded in sizes up to and including 2 in., but flanged valves are procurable in all sizes.



LIQUID AMMONIA EXPANSION VALVE

amounts of liquid ammonia is thus easily regulated. The needle-like construction penetrates and clears any obstruction that might lodge over the small port of the expansion valve. When an expansion valve works correctly, half of the body becomes frosted. The frost gradually extends to the stem and the intermittent thawing and freezing rapidly corrodes it. Stainless steel stems are more durable for expansion valve stems than those from cold rolled steel stock. The cone disc is always under a pressure differential of 100 to 150 lbs. per sq. in. and is subject to wire drawing for that reason. Expansion valves that are used continuously practically never seat absolutely tight and cannot be relied upon for a tight shut-off.

A stop valve is always placed ahead of the expansion valve for this reason. A safe procedure for lard rolls is to use two stop valves on the liquid line, one ahead of the expansion valve and one behind it. The expansion valve can then always be removed for repairs without the necessity of pumping out the roll or even shutting down for any length of time. Valve stem lubricating shields, packed with grease, afford ample protection against premature stem corrosion.

Gate valves are never employed on ammonia lines, the globe valve being standard. Grime and scale collect between the body rings of a gate valve, gradually filling so that it becomes impossible to close a gate valve tightly.

under actual conditions encountered in the plant.

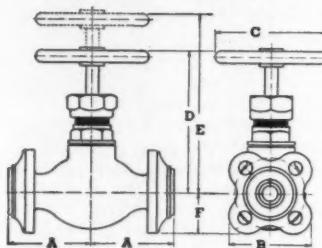
Care must be exercised in closing ammonia stop valves. If undue pressure is put on the stem, because large pipe wrenches are used, the valve bonnet is easily jacked up from its seat, causing

a leak. The tighter the valve is closed, the greater the leak. In case the bonnet does not yield, the relatively soft babbitt is squeezed from the stem disc and thereafter it is impossible to seat the valve tightly until a new ring is installed.

Ammonia valves and fittings are more expensive than standard steam and water valves because they are manufactured from selected metals.

**EDITOR'S NOTE.**—Lesson 38 will discuss ammonia fittings.

#### GENERAL DIMENSIONS FOR STRAIGHT FLANGED AMMONIA STOP VALVES (Vilter Manufacturing Co.)



Size	A	B	C	D	E	F
3"	3"	3 1/4"	4"	6 1/2"	6 1/2"	1 1/2"
3 1/2"	3 1/2"	3 1/2"	4"	6 1/2"	6 1/2"	1 1/2"
4"	3 1/2"	3 1/2"	5"	8 1/2"	9"	1 1/2"
5"	4"	4 1/2"	5"	8 1/2"	9"	2"
6"	4 1/2"	4 1/2"	6"	10"	10 1/2"	2 1/2"
7"	4 1/2"	4 1/2"	6"	10 1/2"	10 1/2"	2 1/2"
8"	5 1/2"	4 1/2"	7 1/2"	10 1/2"	11 1/2"	2 1/2"
9"	5 1/2"	6 1/2"	8"	10 1/2"	11 1/2"	3 1/2"
10"	5 1/2"	6 1/2"	8"	11"	11 1/2"	3 1/2"
11"	6 1/2"	7 1/2"	10"	13 1/2"	14 1/2"	4 1/2"
12"	6 1/2"	8 1/2"	10"	13 1/2"	14 1/2"	4 1/2"
13"	9"	10 1/2"	10"	15 1/2"	16 1/2"	5 1/2"
14"	10 1/2"	11 1/2"	13 1/2"	16 1/2"	18 1/2"	6"
15"	12"	14 1/2"	15"	18%"	20%"	8"
16"	16"	16 1/2"	17"	21%"	24%"	9 1/2"
18"	18"	19 1/2"	20"	26 1/2%"	29 1/2%"	12"

#### FREIGHT HEARING POSTPONED

Indefinite postponement of a special perishable freight hearing which had been scheduled for October 4 at 308 Union Station bldg., Chicago, is announced by J. J. Quinn, chairman of the National Perishable Freight Committee. The subject to have been considered at the hearing was the average weight of ice to be used in computing ice haulage factor.

#### FINANCIAL NOTES

Directors of United Stock Yards have declared a quarterly dividend of \$1.00 on the common stock, payable September 30. Books closed for this dividend September 20.

**NEW! SIMPLE! INGENIOUS! ATTRACTIVE! PRACTICAL!**

**NEW JAMISON AUTOMATIC TRACK PORT DOOR OPERATING DEVICE**

No longer will unsightly rods and bars clutter up the exterior of track doors. No longer will jerky, uncertain operation of the track port door delay traffic. Jamison engineers have developed a new track port door operating device remarkable for its simplicity, its smooth, positive operation, and only three moving parts, *all enclosed within the track port!* (see inset illustration of rear view closed)

Thoroughly tested in the plant and in actual field operation, this new device has proved its merit. It is now standard equipment on all new JAMISON-BUILT cold storage doors and is also available for replacement on Jamison, Stevenson, Victor, and most other standard makes of track doors already in service.

For complete description of this new Jamison Automatic Track Port Door Operating Device, get Bulletin Supplement No. 4T. Write to the Jamison Cold Storage Door Co., Hagerstown, Md., or to branches in principal cities.

Jamison, Stevenson, and Victor Doors

**JAMISON**  
BUILT DOORS

# Meat and Lard Weaker with Demand Slow and Runs Large

Easiness prevails in all markets as supplies increase; hogs share in decline—Outlook uncertain in both domestic and foreign market—Weakness in surrounding commodities a depressing influence.

**W**EAKNESS and sharp declines featured the meat and lard markets during the first four days of this week. All green meat cuts were 1c to 1½c under last week and lard suffered a similar decline. Weak outlet for most products and steadily increasing hog runs dominated the market for the moment. Considerable weakness in most surrounding markets was a further weakening cause.

## LARD

Lard futures at Chicago developed a distinct reactionary trend the past week, as a result of moderate deliveries on September contracts which brought about considerable liquidation and evening up in the spot month. There was a less active demand, both domestic and export, for cash lard, a sharp break of about 1c per lb. from the season's highs in loose lard, as a result of smaller demand, and hedging pressure brought about by the quieting in actual trade and distinctly larger hog arrivals.

Interests with packing and warehouse connections were on the selling side most of the week, and lard futures showed losses of 80 to 90 points from the season's highs. Commission interests were selling nearbys and buying later months, while packers were doing the reverse, the latter in the way of transferring hedges.

New buying power appeared on a liberal scale on the way down, but demands were readily satisfied. The let-up in demand was considered temporary, and weakness in cash lard and lard futures was believed to be brought about by a tendency of the trade and speculators to await developments in Washington and in Europe.

Cash lard was quoted on the Chicago Board of Trade at 6.92½ nominal on Thursday and loose at 7.05 asked. This compared with quotations of 8.10 nominal for cash and 8.25 asked for loose on the preceding Thursday. Neutral was quoted at 9.12½ nominal and raw leaf at 7.12½ asked. A week ago neutral was quoted at 10.75 nominal and raw leaf at 8.75 nominal. Fair lard movement continued throughout the week and considerable interest was evidenced in raw leaf.

At New York, demand was somewhat quieter. Prime Western was quoted at 7.72½@7.82½c; middle Western 7.72½@7.82½c; New York City in tierces, 7½@7½c; refined in tubs, 8@8½c; refined Continent 8½@8½c; South Amer-

ican 8¾@8½c; Brazil kegs 8½@8½c. Shortening increased ¼c in price to 10c in carlots and 10½c quoted for smaller lots.

## HOGS

Increasing hog runs and easing up in the demand for pork meats and lard resulted in a steadily weakening live hog market during the period with Chicago 55c under a week earlier in both top and average prices. Medium weight hogs were in strongest demand with heavy sows and butchers weighing 300 lbs. and up suffering price penalty of 50c per hundred and over, owing to weakness in dry salt meats and lard. The only really bright spot in the heavy hog market was the firmness in heavy green skinned hams.

Hog runs at the 11 principal markets during the 4-day period were 8,000 above a week ago, 44,000 over a year ago and 65,000 more than two years ago. Number of sows in the runs continued fairly large, constituting about 28 per cent at Chicago. The widespread urge that American business remain on an even keel and that rises in product and live hog prices prevail only when conditions in the domestic market warrant them, have removed temporarily at least the speculative element which accounted for the sharp rises earlier in the month.

## CARLOT TRADING

Product was weak in a carlot way and while there was a considerable movement prices eased off considerably by Thursday. Heavier hog runs, warmer weather in some parts of the country and a general disposition to free markets of the speculative element were weakening tendencies. Light green hams were offered plentifully, sold at 15½c early in the week, then 15¼c and then at 15c on Thursday. Heavier averages were less plentiful and held more firmly; 18/22's sold at 17c. Last sale on 10/12 green skinners was at 15¾c with more offered at that price. Heavy skinners were pretty well sold up by Thursday. The 25's and up and

## BRITISH WANT LARD

According to an official cable received in Washington, the British Food Ministry in London has indicated informally and unofficially that it would like to buy some lard (quantity unspecified) at or in line with the maximum fixed price of 42s 6d per British cwt. (for refined). The cable further states that it is proposed that payment be made either in sterling or in "goods." What goods are in mind are not specified or even mentioned in the cable.

25/30 average moved in a good way at prices firm with a week ago.

Green seedless bellies were weak. There was a fair amount of under cover trading earlier in the week with offerings at quoted prices on Thursday and no takers; the 6/8 up to 12/14 averages were quoted at 11c on Thursday, which was ¾@1c under the preceding Thursday. The heavier averages showed similar declines. Picnics also were weak, even the heavy averages, the 8's and up with 2's included selling on the closing day of the period as low as 11c.

Similar weakness prevailed in the market for dry salt meats in a carlot way. There was considerable trading but nothing to bolster prices. On Thursday 25/30 D. S. bellies were quoted at 7½c; a week earlier they were 8½@8½c. Fat backs also eased off and there appeared to be some offerings late in the week under the list which ranged from 6½@6½c for light backs to 8@8½c for the 20/25 average. The same situation prevailed in the market for other D. S. meats.

## SAUSAGE MATERIALS

Fresh pork trimmings shared the general weakness in product markets, declining 1½c from a week earlier to (Continued on page 24.)

## England's Food Plans

In the 1940 farm program adopted for England, pig contracts have been cancelled and a flat price of 13s per score of 20 lbs. fixed for pork and bacon pigs. Farmers are urged to sow as much winter wheat as possible and to make large increases in acreage of oats, barley, flax and potatoes in the spring.

Increases of 1,500,000 tilled acres for the 1940 harvest in England and Wales are called for, 260,000 in Scotland and 250,000 in Northern Ireland. Restrictions on production have been removed from all crops except hops.

A feeding program for livestock is being formulated for the remainder of the season by the food ministry. It is pointed out by the American agricultural attache in London that feed prices in the United States obstruct British purchases there. England is said to desire to buy feeds from countries having weak currency and sterling areas where possible. The Danish government is reported to have requisitioned the bread grain harvest for food purposes and to prevent feeding, thus intensifying the feed problem in its relation to livestock production in that country and the possible export of feedstuffs to England.

Arrangements have been made by the United Kingdom to purchase in Australia all surplus foods over domestic requirements, including meats, butter, canned and dried fruits, etc. Wool also will be included in these purchases. It appears probable that some form of restriction of imports into Australia may be anticipated, based on essential requirements, the American consul general at Sydney stated.

## Hog Cut-Out Results

**S**LOW demand and lower prices for fresh pork cuts were depressing factors during the first four days of this week. All kinds of pork products showed a downward trend from day to day and packers made a strong effort to buy their hogs so they would cut without loss. In the case of good hogs, this effort was fairly successful, lighter averages cutting at a slight advantage and hogs weighing over 260 lbs. cutting at a slight loss.

Good light butchers closed the four-day period at Chicago 50c to 60c under a week ago and most good 200- to 300-lb. kinds 40c to 45c off. Medium weight butchers appeared to be in the strongest demand, with heavier butchers and packing sows penalized because of weakness in the dry salt and lard markets. About 28 per cent of the week's salable supply of hogs at Chicago during the week was packing sows.

Top price of the week at \$7.85 was paid on the first and third day, with the low top of \$7.55 on Thursday. Average price on Tuesday was \$7.05, which was 20c under the preceding day's average and 35c under Monday and Tuesday's average. Good butchers weighing up to 260 lbs. brought best prices.

Receipts at 11 points during the four days totaled 253,000 head, which was 8,000 more than a week ago, 44,000 more than a year ago and 65,000 more than the like period two years ago.

The heavier runs account in part for weakness in the market, as the industry realizes that the fall run of hogs appears to be well started.

The test on this page is worked out on the basis of live hog and green product values at Chicago, with average costs and credits.

### CUBA FIXES FOOD PRICES

Maximum retail prices for 28 food-stuffs have been established by the Cuban government. These may be reduced by retailers if desired but can not be increased. In sections where lower prices than those set forth are in effect these will be continued. All hoarding is forbidden. The maximum price of salt pork was fixed at 23c per lb., lard 14c per lb. (for a 12-day period), choice beef 14c per lb., second grade beef 12c, and third grade 7c. Peanut oil was listed at 20c per lb. and mixed oil 21c.

evidence of buying for freezer accumulation as a supplement to meeting current needs. Beef trimmings were quoted on Thursday at 10½@11c and boneless chucks at 11½@12c. A week ago trimmings were 11c and chucks 12c.

### FRESH PORK

Demand for fresh pork loins at Chicago was only fair during the four days of the week with supplies ample. There was a fair movement but some clean-up sales each day. Along with other pork meats and live hogs, prices slid off during the period with 8/10 loins quoted on Thursday at 16@17c; 12/14 at 15½@16c; 16/22 at 13½@14c; and 22 and up at 13@13½c. Boston butts were rather draggy in much of the session with prices on Thursday at 15½@16½c, ½c to 1c under the preceding Thursday. Boneless butts at 20c for the light and 19c for the heavier averages were a full cent under the preceding Thursday.

### BARRELED PORK

While there was less activity in the market for barrelled pork during the week than in the two or three preceding weeks, trade was fair at steady to lower prices. Prices up to 70/80 were firm with a week ago but the 70/80 was quoted on Thursday at \$18.50; 80/100 at \$18.00 and 100/125 at \$17.00, all three prices being well under those of a week earlier. At New York, demand was fair and the market barely steady, with no quotations.

### HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
<u>180-220 lbs.</u>				<u>220-260 lbs.</u>				<u>260-300 lbs.</u>	
Regular hams . . . . .	14.00	15.8	\$ 2.21	13.70	16.3	\$ 2.23	13.50	16.7	\$ 2.25
Picnics . . . . .	5.60	11.0	.62	5.40	11.0	.59	5.10	11.0	.56
Boston butts . . . . .	4.00	14.8	.59	4.00	14.6	.58	4.00	14.4	.58
Loins (blade in) . . . . .	9.80	16.2	1.59	9.60	15.8	1.52	9.10	15.0	1.37
Bellies, S. P. . . . .	11.00	10.9	1.20	9.70	10.9	1.06	3.10	10.6	.33
Bellies, D. S. . . . .	....	....	....	2.00	7.0	.14	9.90	6.8	.68
Fat backs . . . . .	1.00	6.0	.06	3.00	6.3	.19	4.50	6.8	.31
Plates and jowls . . . . .	2.50	5.6	.14	3.00	5.6	.17	3.30	5.6	.18
Raw leaf . . . . .	2.10	7.1	.15	2.20	7.1	.16	2.10	7.1	.15
P. S. lard, rend, wt . . . . .	12.40	7.3	.91	11.50	7.3	.84	10.20	7.3	.74
Spareribs . . . . .	1.60	11.0	.18	1.60	10.9	.17	1.50	10.8	.16
Trimmings . . . . .	3.00	9.5	.29	2.80	9.5	.27	2.70	9.5	.26
Feet, tails, neckbones . . . . .	2.00	....	.07	2.00	....	.07	2.00	....	.07
Offal and misc . . . . .	....	....	.32	....	....	.32	....	....	.32
<b>TOTAL YIELD AND VALUE...69.00</b>			\$ 8.33	<b>70.50</b>		\$ 8.31	<b>71.00</b>		\$ 7.96
Cost of hogs per cwt . . . . .		\$ 7.62			\$ 7.69			\$ 7.48	
Condemnation loss . . . . .		.04			.04			.04	
Handling and overhead . . . . .		.61			.52			.47	
<b>TOTAL COST PER CWT ALIVE</b>		<b>\$ 8.27</b>			<b>\$ 8.25</b>			<b>\$ 7.99</b>	
<b>TOTAL VALUE . . . . .</b>		<b>8.33</b>			<b>8.31</b>			<b>7.96</b>	
Loss per cwt . . . . .		....			....			.03	
Loss per hog . . . . .		....			....			.08	
Profit per cwt . . . . .		.06			.06			....	
Profit per hog . . . . .		.12			.14			....	



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Rib  
D. S. Fat Backs  
D. S. Rough Ribs  
Other D. S. Meats  
Export Cuts  
Fresh Pork Cuts  
Barrelled Pork and Beef

#### **Lard**

Cash  
Refined  
Neutral  
Futures

#### **Sausage Materials**

Pork Trimmings  
Boneless Beef  
Dressed Beef for Boning  
Pork and Beef Offal  
Beef Ham Sets

#### **Tallow and Grease**

#### **Oleo Oil and Stearine**

#### **Cottonseed Oil**

#### **Hides and Calfskins**

#### **Fertilizer Materials**

#### **Market Statistics**

Hog Markets  
Provision Stocks  
Export Shipments  
Domestic Shipments

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CHICAGO

# Tallows and Greases Easier; Drop in Lard Affects Market

N. Y. extra loses early strength after  $\frac{1}{4}$ c advance to 7c—About 1,500,000 lbs. of tallow apparently changed hands—By-products weaker, with market unsteady toward end of week.

**TALLOW.**—The tallow market was active and strong at New York the past week, with indications that possibly around 1,500,000 lbs. changed hands. Extra tallow advanced  $\frac{1}{4}$ c to 7c delivered, with both large and smaller consumers in the market for supplies. Producers were well sold up and firm in their ideas. However, a weak turn in lard, with loose lard at Chicago dropping about 1c a pound to around 7.15c, made for a situation where later in the week tallow consumers were inclined to back away from the market, and it was distinctly easier to buy tallow at the 7c level.

The reactionary trend was aided somewhat by reports that tallow had sold to Cincinnati at 6 $\frac{1}{2}$ c and reports that 6 $\frac{1}{2}$ c had been done in the West. Nevertheless, gossip had it that New York soapers were willing to pay the 7c level, at least for the time being.

Reports of export inquiries were again in the market this week, but confirmation of actual business was lacking. It was indicated that bids were too low and freight room difficult to secure.

Absence of cabled quotations on tallow from the British markets continued.

At New York extra tallow was quoted at 7c asked, special 6 $\frac{1}{2}$ c and edible at 7 $\frac{1}{2}$ @7 $\frac{1}{2}$ c.

Tallow futures at New York were moderately active and firm, with Dec. trading at 6.90, Jan. 7.00 bid, making the market up 15 to 25 points on the week.

At Chicago tallow was weak. A few tanks of prime sold down to 6 $\frac{1}{2}$ c, Cincinnati. One big soaper reduced bids to 6 $\frac{1}{2}$ c, with a few tanks sold at this price for October. Special was bid at 6c. Weakness in surrounding edible markets, especially lard, had an adverse influence in all tallow markets. Chicago quotations, loose basis, on Thursday were:

Edible tallow.....	7
Fancy tallow.....	6 $\frac{1}{2}$ @ 6 $\frac{1}{2}$
Prime packers.....	6 $\frac{1}{2}$ @ 6 $\frac{1}{2}$
Special tallow.....	6 @ 6 $\frac{1}{2}$
No. 1 tallow.....	5 $\frac{1}{2}$ @ 6

**STEARINE.**—The market was rather quiet but firm at New York for oleo stearine, in face of the easing in allied commodities. Offerings in the local market continued scanty and oleo was quoted at 10 $\frac{1}{2}$ c. During the week sales were reported from the West to Baltimore at 10 $\frac{1}{2}$ c and this with a weaker trend in allied markets served to take

the edge off the New York market slightly.

At Chicago, the market was reported moderately active and firm with oleo quoted at 9 $\frac{1}{2}$ c to 10c.

**OLEO OILS.**—A fair demand and a strong market featured oleo oils at New York with indications of some export interest in the market. Extra was quoted at 12c, prime 11 $\frac{1}{2}$ c and lower grades 11c.

At Chicago, the market was moderately active and firm, with extra quoted at 11 $\frac{1}{2}$ c.

(See page 33 for later markets.)

**LARD OIL.**—Although the lard market suffered somewhat of a setback lard oil was in demand and rose as much as  $\frac{1}{2}$ c per lb. compared with a week earlier. At New York No. 1 was quoted at 10c, No. 2 at 9 $\frac{1}{2}$ c, extra at 10 $\frac{1}{2}$ c, extra No. 1 at 10 $\frac{1}{2}$ c, winter strained 10 $\frac{1}{2}$ c, prime burning 11 $\frac{1}{2}$ c and prime inedible 11c.

**NEATSFOOT OIL.**—Demand was good and the market strong at New York and prices rose as much as 1c a pound during the week. Extra was quoted at 10 $\frac{1}{2}$ c, No. 1 at 9 $\frac{1}{2}$ c, prime at 10 $\frac{1}{2}$ c, pure 16 $\frac{1}{2}$ c and cold test at 19 $\frac{1}{2}$ c.

**GREASES.**—The grease market at New York was inclined to be a little bit easier than heretofore. After yellow and house grease sold up to 6 $\frac{1}{2}$ c, reports had it that soapers had secured some supplies at 6 $\frac{1}{2}$ c, but offerings were not very free. In fact, producers were not anxious sellers and were inclined to hold for the 6 $\frac{1}{2}$ c level. However, with a more hesitant tone in tallow and a lower trend in some other fats and oils, buyers were not eager for grease supplies and the market took on somewhat of a waiting attitude.

At New York, yellow and house was quoted at 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c, brown 5 $\frac{1}{2}$ @6c and choice white at 7c.

The grease market at Chicago, like that for tallow, was dull and reflected the weakness in lard and other surrounding markets. White grease sold at 6 $\frac{1}{2}$ c on Wednesday and was offered at the same price on Thursday with no sales. Yellow grease sold earlier in the week at 6 $\frac{1}{2}$ c, later at 6 $\frac{1}{2}$ c and Thursday at 5 $\frac{1}{2}$ c, Chicago. Quotations on Thursday at Chicago were:

Choice white grease.....	6 $\frac{1}{2}$ @ 6 $\frac{1}{2}$
A-white grease.....	6@ 6 $\frac{1}{2}$
B-white grease.....	6@ 6 $\frac{1}{2}$
Yellow grease, 10-15 f.f.a.....	5 $\frac{1}{2}$ @ 6
Yellow grease, 15-20 f.f.a.....	5@ 5 $\frac{1}{2}$
Brown grease.....	5@ 5 $\frac{1}{2}$

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of September 23, 1939, totaled 271,800 lbs.; tallow, none; greases, 9,600.

## BY-PRODUCTS MARKETS

Chicago, September 28, 1939.  
By-products prices generally lower this week, with market unsteady toward close of week.

### Blood.

Blood market easier, with last sales in range quoted; no further buying interest shown.

Unit  
Ammonia.

Unground ..... \$ 4.00@ 4.10

### Digester Feed Tankage Materials.

Digester feed tankage market easier this week. Sales of liquid stick reported at \$2.50.

Unground, 11 to 12% ammonia ..... \$ 5.00@ 5.85  
Unground, 6 to 10%, choice quality ..... 5.50@ 5.75  
Liquid stick ..... 2.50@ 2.75

### Packinghouse Feeds.

Market largely nominal; prices firm except for blood-meal, which eased up slightly.

Carlots,	Per ton.
60% digester tankage.....	\$ @65.00
50% meat and bone scraps.....	65.00
Blood-meal .....	75.00
Special steam bone-meal.....	50.00

### Bone Meals (Fertilizer Grades).

Bone meal quotations unchanged from last week. Market nominal.

Per ton.
Steam, ground, 3 & 50..... \$ @30.00
Steam, ground, 2 & 26..... @30.00

### Fertilizer Materials.

Fertilizer material prices a little easier, with offerings scarce and little buying interest.

Per ton.	
High grd. tankage, ground, 10@11 am..... \$ 4.00@ 4.50 & 10c	
Bone tankage, ungrd., per ton..... 22.50@25.00	
Hoof meal .....	3.25

### Dry Rendered Tankage.

Crackling quotations below last week. Present unstable condition of market prevents quotation of narrower range.

Hard pressed and expeller unground, up to 48% protein (low test).....	\$ 1.05@ 1.10
above 48% protein (high test).....	1.00@ 1.05
Soft prsd. pork, ac. grease and qual- ity, ton.....	60.00@65.00
Soft prsd. beef, ac. grease & quality, ton .....	50.00@55.00

### Gelatine and Glue Stocks.

A quiet market with no material price changes.

Per ton.	
Calf trimmings..... \$ 18.00@20.00	
Sinews, pizzles .....	@18.00
Cattle jaws, skulls and knuckles .....	25.00@27.50
Hide trimmings .....	12.00@14.00
Pig skin scraps and trim, per lb., l.e.l. 3 $\frac{1}{2}$ @ 3 $\frac{1}{2}$ c	

### Horns, Bones and Hoofs.

This market steady at last week's prices.

Per ton.	
Horns, according to grade..... \$ 35.00@30.00	
Cattle hoofs, house rmn..... 35.00@37.00	
Junk bones .....	19.00@20.00
(Note—foregoing prices are for mixed carloads of unassorted materials.)	

### Animal Hair.

Animal hair market quiet and unchanged.

Winter coil dried, per ton..... \$ 25.00@30.00	
Summer coil dried, per ton..... 17.50@20.00	
Winter processed, black, lb..... 66@ 64c	
Summer processed, gray, lb..... 54@ 54c	
Summer processed, gray, lb..... 34@ 34c	
Cattle switches .....	2@ 24c

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

### Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, October to June, 1940.....	\$27.25 @ 28.00
Blood, dried, 16% per unit.....	@ 4.25
Unground fish scrap, dried, 11 1/2% ammonia, 16% B. P. L., f.o.b. fish factory.....	nom.
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot.....	@ 54.00
October shipment.....	@ 53.50
Fish scrap, acidulated, 7% ammonia, 3% A. P. A. f.o.b. fish factories..	2.30 & 50c
Soda nitrate, per net ton: bulk, Oct. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@ 27.00
In 200-lb. bags.....	@ 28.30
In 100-lb. bags.....	@ 29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.50 & 10c nom.
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.00 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	nom.
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f. ....	@ 30.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% protein, unground.....	@ 1.15
60% protein, unground.....	@ 1.20

## EASTERN FERTILIZER MARKETS

New York, September 27, 1939.

One car of dried blood sold at \$4.25 per unit of ammonia, f.o.b. New York, which is the present quotation. The demand is light and it might be that this price could be shaded. South American last sold, and is offered at \$3.90 per unit of ammonia, c.i.f. Atlantic Coast ports.

Ground fertilizer tankage is nominal at \$3.50 and 10c, and unground feeding tankage last sold at \$5.00 and 10c, f.o.b. local shipping points. Offerings are limited.

Japanese sardine meal is very firm in price and quotations for October/November shipment range from \$53.50 to \$55.00 per net ton, c.i.f. North Atlantic Coast ports. There are no spot stocks offered and no offerings for nearby arrivals at New York.

Raw bone meal is scarce and last sold at \$30.00 per net ton, c.i.f. Atlantic Coast ports. It is almost impossible to get foreign steamed bone meal, 3% and 50%, time due to shipping conditions in Europe.

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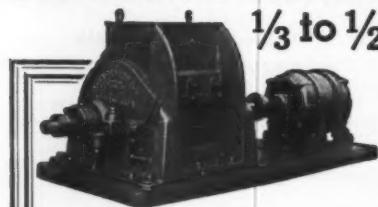
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## HIDES AND SKINS

### IMPORTS AND EXPORTS

Hides and skins imported into the United States during July, 1939, are reported by the U. S. Department of Commerce as follows:

#### IMPORTS

	Pieces.	Lbs.
Cattle hides, dry .....	25,449	415,529
wet .....	158,458	6,712,644
Kipskins, dry .....	9,100	105,772
wet .....	29,091	582,478
Calfskins, dry .....	70,289	173,186
wet .....	236,845	1,823,782
Sheep and lamb skins, dry and green & woolled... pickled, fleshers, slivers, ...	306,067	775,139
Sheep and lamb slats, dry... Buffalo hides, dry and wet... Indian buffalo hides, dry and wet .....	3,185,205	648,372
Hoof, colt and ass skins, dry .....	2,628,617	137,456
Goat and kid skins, dry .....	3,003,921	5,165,088
wet .....	31,822	70,856
Kangaroo and wallaby... Deer and elk skins... Reptile skins .....	4,272	4,839
Shark skins .....	54,144	185,697
Other fish skins .....	17,982	20,930
Other hides and skins .....	81,324	8,811
Other fish skins .....	176	92
Other hides and skins .....	78,691	84,916

Bulk of the cattle hides came from Argentina and Brazil.

#### EXPORTS

Pieces.	Lbs.	Value.
Cattle hides .....	59,565	3,170,359
Calfskins .....	22,003	209,705
Goat and sheep skins .....	78,415	\$21,611
Other hides and skins .....	465,513	36,935

Of the cattle hides 41,363 pieces or 2,222,360 lbs. went to Japan; 8,746 pieces or 509,180 lbs. to Turkey and 7,254 pieces or 361,072 lbs. to Canada.

## COTTON OIL IN SHORTENING

Of the 91.6 per cent of vegetable oils used in the manufacture of shortenings in the calendar year 1938, 69.3 per cent was cottonseed oil. This was less than was used in 1937, when of the 92.6 per cent of vegetable oils used, 72.4 per cent was cottonseed oil. Volume of cottonseed oil used in 1938 totaled 1,051,347,000 lbs. compared with 1,163,596,000 lbs. in 1937. This was the largest volume of cottonseed oil used in any one of the five years, 1934 to 1938, inclusive. The smallest volume—918,866,000 lbs.—was used in 1936.

Watch Classified page for good men.

## TALLOW FUTURE TRADING

MONDAY, SEPTEMBER 25, 1939.

	High.	Low.	Close.
September .....	.....	.....	6.80b
October .....	.....	.....	6.85b
November .....	.....	.....	6.90b
January .....	.....	.....	7.05b
February .....	7.25	7.25	7.10b

TUESDAY, SEPTEMBER 26, 1939.

	High.	Low.	Close.
September .....	.....	.....	6.80b
October .....	.....	.....	6.85b
November .....	.....	.....	6.90b
December .....	6.90	6.90	6.90b
January .....	.....	.....	7.05b
February .....	.....	.....	7.00b

WEDNESDAY, SEPTEMBER 27, 1939.

	High.	Low.	Close.
September .....	.....	.....	6.55b
October .....	.....	.....	6.55b
November .....	.....	.....	6.60b
December .....	6.60	6.60	6.60b
January .....	.....	.....	6.65b
February .....	.....	.....	6.65b

THURSDAY, SEPTEMBER 28, 1939.

	High.	Low.	Close.
October .....	.....	.....	6.30@6.70
November .....	.....	.....	6.30@6.70
December .....	.....	.....	6.30@6.70
January .....	.....	.....	6.30@6.70
February .....	.....	.....	6.30@6.70

FRIDAY, SEPTEMBER 29, 1939.

	High.	Low.	Close.
October .....	.....	.....	6.30@6.70
December .....	.....	.....	6.30@6.70
January .....	.....	.....	6.30@6.70
February .....	.....	.....	6.30@6.70

## STOCKS OF ANIMAL FARMS

Stocks of animal fats on hand in the United States at the end of the government fiscal year on June 30, 1939, compared with each of the two preceding periods was as follows:

JUNE 30, '39.	JUNE 30, '38.	JUNE 30, '37.
M lbs.	M lbs.	M lbs.
Lard, neutral .....	619	247
Lard, other .....	149,390	126,633
Butter .....	132,370	120,351
Tallow, edible .....	9,608	9,052
Tallow, inedible .....	243,120	236,954
Neatsfoot oil .....	1,073	1,500
Animal stearine, edible .....	3,807	4,064
Animal stearine, inedible .....	2,279	2,849
Oleo oil .....	4,150	3,057
Lard oil .....	6,702	8,310
Tallow oil .....	1,414	2,262
Inedible greases .....	54,048	62,568

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# Export Outlook Is Strong Factor in All Oil Markets

Futures down 50 to 65 points during the week—General market lower although demand reported good for both domestic and export—No pressure of actual oil on markets.

**COTTONSEED** oil futures at New York, after making several attempts to approach previous high points of the season, finally reacted sharply, and showed losses of 50 to 65 points from the season's best levels.

For a time, there was a good class of buying and prices moved up, influenced by export interest in cottonseed oil and other oils but speculative buying power did not readily follow the advances as outside realizing and hedge selling readily satisfied the demands. Subsequently tired long liquidation came into the ring, and with professional dumping of long holdings the edge was again taken off the market.

The reactionary tendency was traceable almost entirely to development of a weaker trend in lard, but was aided somewhat by a less strong trend in some major commodities, and renewed expectations of peace gestures from Italy and Germany.

Slackening in consumer demand for oil and shortening brought about something by a disposition to await neutrality legislative developments in Washington also had influence. Unquestionably the neutrality situation here made for more timidity on the part of outside traders in cottonseed oil to take hold of futures readily, pending definite action one way or the other.

## No Pressure of Oil on Market

There was no pressure of actual oil on the market. In fact, reports indicated that domestic and export demand for oil and shortening had been so large of late, that refiners are working at capacity and are far behind on deliveries, and that at this writing, refiners while accepting orders from the trade are doing so only for deferred shipment.

It was difficult to estimate the amount of export business that has been accomplished thus far, but there appeared to be no question but what the figure would be sizeable. Gossip had it that one interest alone had sold 20,000 bbls. of cottonseed oil for export thus far while it was indicated that many small lots had been put through. At the same time, the talk in the trade was that a large business had been accomplished in soybean oil, and a fairly good business in other fats as well. With ordinary supplies of oil shut off from the neutral countries by war, expectations were that foreign demand would continue and

probably would enlarge considerably, should the war last.

Consequently, it was not surprising in view of the large domestic trade this month to hear reports circulating in the trade of prospects of a September consumption of 500,000 bbls. or more. It was admitted in cash circles that the size of the Sept. distribution was more or less dependent upon how much oil the refineries actually could get out during the month. Some were of the impression that the business has been so heavy that there would be a good volume of orders carried over into October.

**COCONUT OIL.**—Market was rather quiet but firm at New York. Prices were quoted around 4 1/4c, dependent somewhat upon levels in the copra market. At the Pacific Coast coconut oil was quoted at 4 1/4c.

**CORN OIL.**—With the market quoted around 7 1/2@7 1/4c, New York, this oil was regarded as a little out of line with cottonseed oil.

**SOYBEAN OIL.**—Spot oil at New York was held around 7c while Dec. delivery was quoted at 5 1/2c and next year delivery at 5 1/4c.

**PALM OIL.**—Since there were no British offerings of this oil the market is more or less nominal. Sumatra oil was quoted at 5 1/2c.

**PALM KERNEL OIL.**—Nominal.

**OLIVE OIL FOOTS.**—Offerings are not large and the market steady at New York on a basis of 8 1/2c tanks.

**PEANUT OIL.**—This oil is not offered firmly at New York but is quoted at 7 1/4c.

**COTTONSEED OIL.**—Crude oil mar-

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, September 28, 1939.—Cotton oil futures were down for the week 40 points due to peace rumors. Crude declined only 12 1/2 points, with continued good demand for reduced offerings. Mills complain of light seed receipts in face of high bids, the average farmer expecting even better prices. September oil consumption is believed to be large, with good inquiry for export. Soapstock is scarce; black grease, firm, and tending upward.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, September 28, 1939.—43 per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$29.50. Prime cottonseed oil quoted at 6c.

kets, after showing distinct strength and experiencing active demand, with sales across the Belt at 6 1/2c early in the week, reacted to 6 1/2c in the Southeast and Valley. Small sales were subsequently reported at the 6c level in Texas.

Futures market transactions for the week at New York were as follows:

FRIDAY, SEPTEMBER 22, 1939.

	Sales.	High.	Low.	Bid.	Asked.	Closing.
October .....	71	740	732	740	trad	732
November .....	20	759	745	753	755	755
December .....	4	760	751	760	trad	760
January .....	105	780	765	775	trad	775
March .....	37	790	771	785	trad	785
April .....	22	794	788	791	trad	791

SATURDAY, SEPTEMBER 23, 1939.

	Sales.	High.	Low.	Bid.	Asked.	Closing.
October .....	29	750	745	750	752	752
November .....	46	763	759	760	nom	759
December .....	4	770	766	765	768	768
January .....	50	785	779	779	80tr	80tr
March .....	22	794	788	791	trad	791

MONDAY, SEPTEMBER 25, 1939.

	Sales.	High.	Low.	Bid.	Asked.	Closing.
October .....	10	740	738	735	738	738
November .....	22	756	746	748	748	748
December .....	5	761	755	752	754	754
January .....	35	777	768	767	trad	767
March .....	28	785	775	775	777	777

TUESDAY, SEPTEMBER 26, 1939.

	Sales.	High.	Low.	Bid.	Asked.	Closing.
October .....	25	725	720	720	724	724
November .....	17	736	728	734	736	736
December .....	36	743	733	740	742	742
January .....	77	762	747	755	trad	755
March .....	42	770	758	764	766	766

WEDNESDAY, SEPTEMBER 27, 1939.

	Sales.	High.	Low.	Bid.	Asked.	Closing.
October .....	4	716	710	700	705	705
November .....	36	733	710	714	trad	714
December .....	8	738	720	718	722	722
January .....	84	752	728	732	trad	732
March .....	50	768	738	740	744	744

THURSDAY, SEPTEMBER 28, 1939.

	Sales.	High.	Low.	Bid.	Asked.	Closing.
October .....	7.02	6.98	7.00	7.00	7.00	7.00
December .....	7.10	7.01	7.01	7.01	7.01b	7.01b
January .....	7.13	7.06	7.06	7.06	7.06n	7.06n
March .....	7.28	7.18	7.22	7.22	7.22m	7.22m
May .....	7.37	7.30	7.30	7.30	7.30b	7.30b

(See page 33 for later markets.)

## MARGARINE TAX YIELD DOWN

Margarine manufacturers and distributors paid \$237,420.65 less in federal taxes during the fiscal year ended June 30, 1939, than in the previous fiscal year, according to the report of the Bureau of Internal Revenue. Of the total of \$861,075.07 paid in 1939, \$38,657.40 was paid on colored margarine and \$822,417.67 on uncolored. In the fiscal year 1938, taxes paid totaled \$1,098,495.72, of which \$65,450.35 was paid on colored and \$1,033,045.37 on uncolored margarine.

## GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during July, 1939, totaled 305,180 lbs. valued at \$120,981. Of this amount 96,932 lbs. came from Belgium, 81,756 lbs. from France, 58,759 lbs. from Netherlands and 64,152 lbs. from Germany. Gelatine exported totaled 11,503 lbs., valued at \$4,907.

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS

### Carcass Beef

	Week ended Sept. 27, 1939.	Cor. week, 1938.
Prime native steers—		
400-600	17 @ 18	17% @ 18%
600-800	15% @ 16%	17% @ 18%
800-1000	16 @ 17	18% @ 19
Good native steers—		
400-600	15% @ 16%	16% @ 17%
600-800	15% @ 16%	17 @ 17%
800-1000	15% @ 16%	17 @ 17%
Medium steers—		
400-600	15% @ 16	14 @ 14%
600-800	15% @ 16	14 @ 14%
800-1000	15% @ 16	14 @ 14%
Heifers, good, 400-600	16 @ 17	15 @ 16
Cows, 400-600	11 @ 12	10 @ 12
Hind quarters, choice	19 @ 20	22 @ 23
Fore quarters, choice	12% @ 13%	15 @ 15

### Beef Cuts

Steer loins, prime.....	unquoted	@ 37
Steer loins, No. 1.....	@ 29	@ 34
Steer loins, No. 2.....	@ 27	@ 30
Steer short loins, prime.....	unquoted	@ 47
Steer short loins, No. 1.....	@ 34	@ 40
Steer short loins, No. 2.....	@ 31	@ 34
Steer loin ends (hips).....	@ 26	@ 29
Steer loin ends, No. 2.....	@ 25	@ 27
Cow loins.....	@ 17	@ 17
Cow short loins.....	@ 19	@ 20
Cow loin ends (hips).....	@ 16	@ 16
Steer ribs, prime.....	unquoted	@ 23
Steer ribs, No. 1.....	@ 20	@ 24
Steer ribs, No. 2.....	@ 18	@ 22
Cow ribs, No. 2.....	@ 13	@ 15
Cow ribs, No. 3.....	@ 12	@ 12
Steer rounds, prime.....	unquoted	@ 18
Steer rounds, No. 1.....	@ 17%	@ 17%
Steer rounds, No. 2.....	@ 16%	@ 16%
Steer chuck, prime.....	unquoted	@ 18
Steer chuck, No. 1.....	@ 14	@ 18
Steer chuck, No. 2.....	@ 13% @ 13%	@ 14 @ 14
Cow rounds.....	@ 14	@ 13
Cow chuck.....	@ 12	@ 11
Steer plates.....	@ 9	@ 10
Medium plates.....	@ 8	@ 9%
Briskets, No. 1.....	@ 12	@ 13
Steer navel ends.....	@ 8	@ 8%
Cow navel ends.....	@ 8	@ 7%
Fore shanks.....	@ 9	@ 9
Hind shanks.....	@ 8	@ 7%
Strip loins, No. 1 bms.....	@ 60	@ 55
Strip loins, No. 2.....	@ 50	@ 50
Sirloin butts, No. 1.....	@ 22	@ 23
Sirloin butts, No. 2.....	@ 22	@ 22
Beef tenderloins, No. 1.....	@ 70	@ 63
Beef tenderloins, No. 2.....	@ 65	@ 50
Rump butts.....	@ 18%	@ 13
Flank steaks.....	@ 24	@ 20
Shoulder clods.....	@ 16	@ 15
Hanging tenderloins.....	@ 17	@ 15
Insides, green, 6@8 lbs.....	@ 17	@ 16
Outsides, green, 5@6 lbs.....	@ 15%	@ 14%
Knuckles, green, 5@6 lbs.....	@ 16%	@ 15%

### Beef Products

Brains (per lb.).....	@ 6	@ 7
Hearts.....	@ 10	@ 10
Tongues.....	@ 18	@ 20
Sweetbreads.....	@ 8	@ 17
Ox tail, per lb.....	@ 9	@ 10
Fresh tripe, plain.....	@ 10	@ 10
Fresh tripe, H. C. ....	@ 11%	@ 11%
Livers.....	@ 22	@ 22
Kidneys, per lb.....	@ 11	@ 10

### Veal

Choice carcass.....	@ 18	16 @ 17
Good carcass.....	@ 17	14 @ 15
Good saddles.....	22	22 @ 23
Good racks.....	14	14 @ 14
Medium racks.....	12	12 @ 13

### Veal Products

Brains, each.....	@ 9	@ 8
Sweetbreads.....	@ 30	@ 34
Calf livers.....	@ 33	@ 48

### Lamb

Choice lambs.....	@ 18	@ 16
Medium lambs.....	@ 16	@ 15
Choice saddles.....	@ 20	@ 19
Medium saddles.....	@ 18	@ 18
Choice fore.....	@ 15	@ 13
Medium fore.....	@ 13	@ 10
Lamb fries, per lb.....	@ 32	@ 31
Lamb tongues, per lb.....	@ 17	@ 16
Lamb kidneys, per lb.....	@ 15	@ 20

### Mutton

Heavy sheep.....	@ 6	@ 6
Light sheep.....	@ 8	@ 9
Heavy saddles.....	@ 7	@ 8
Light saddles.....	@ 10	@ 11
Heavy fore.....	@ 5	@ 4%
Light fore.....	@ 6	@ 6
Mutton Legs.....	@ 10	@ 12
Mutton loins.....	@ 9	@ 10
Mutton stew.....	@ 6	@ 5
Sheep tongues, per lb.....	@ 13%	@ 12%
Sheep heads, each.....	@ 11	@ 10

## Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.....	@ 17	@ 20
Picnics.....	@ 13	@ 14
Shouldered shoulders.....	@ 4	@ 15
Tenderloins.....	@ 32	@ 37
Spare ribs.....	@ 13	@ 15
Back fat.....	@ 9	@ 9
Boston butts, cellar trim, 2@4	@ 17	@ 18
Hocks.....	@ 8	@ 10
Tails.....	@ 7	@ 10
Neck bones.....	@ 4	@ 4%
Slip bones.....	@ 11	@ 11
Blade bones.....	@ 11	@ 12
Pigs' feet.....	@ 4	@ 4
Kidneys, per lb.....	@ 9	@ 10
Livers.....	@ 8	@ 12
Braains.....	@ 9	@ 12
Brisket.....	@ 4	@ 3
Snouts.....	@ 5	@ 5
Heads.....	@ 8	@ 7 1/2
Chitterlings.....	@ 8 1/2	@ 5

## DRY SALT MEATS

Clear bellies, 14@16 lbs.....	8 1/4
Clear bellies, 18@20 lbs.....	7%
Rib bellies, 25@30 lbs.....	7%
Fat backs, 10@12 lbs.....	7 1/2
Fat backs, 14@16 lbs.....	7 1/2
Regular plates.....	5 1/2
Jowl butts.....	5%

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper.....	21	@ 22%
Fancy skinned hams, 14@16 lbs., parchment paper.....	23	@ 24%
Standard reg. hams, 14@16 lbs., plain.....	20	@ 21 1/2
Picnics, 4@8 lbs., short shank, plain.....	16 1/2	@ 17 1/2
Cooked hams, choice, skin on, fatted.....	36	
Cooked hams, choice, skinless, fatted.....	38 1/2	
Cooked picnics, skin on, fatted.....	27 1/2	
Cooked picnics, skinned, fatted.....	28 1/2	

## BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces.....	\$	@ 18.50
80-100 pieces.....		@ 18.00
100-125 pieces.....		@ 17.50
Bean pork.....		@ 19.50
Brisket pork.....		@ 21.00
Clear plate pork, 25-35 pieces.....		@ 18.00
Plate beef.....		@ 21.00
Extra plate beef.....		@ 21.00

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$16.50
Lamb tongue, short cut, 200-lb. bbl.....	65.00
Regular tripe, 200-lb. bbl.....	17.00
Honeycomb tripe, 200-lb. bbl.....	23.50
Pocket honeycomb tripe, 200-lb. bbl.....	27.00

## SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings.....	@ 9
Special lean pork trimmings 85%.....	@ 15%
Extra lean pork trimmings 95%.....	@ 18%
Pork cheek meat (trimmed).....	12 @ 12
Pork hearts.....	@ 9
Pork livers.....	6 1/2 @ 7
Native boneless bull meat (heavy).....	14 @ 14%
Shank meat.....	11 1/2 @ 12
Boneless chuck.....	11 1/2 @ 12
Beef trimmings.....	10 1/2 @ 11
Beef cheeks (trimmed).....	9 @ 10%
Dressed canners, 35 lbs. and up.....	9 @ 9%
Dressed cutter cows, 400 lbs. and up.....	9 1/2 @ 9%
Dr. bologna bulls, 600 lbs. and up.....	10 1/2 @ 10%
Pork tongues, canner trim, S. P.....	@ 9%

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.....	@ 25%
Country style sausage, fresh in link.....	@ 20%
Country style sausage, fresh in bulk.....	@ 18%
Country style sausage, smoked.....	@ 23%
Frankfurters, in sheep casings.....	@ 24%
Frankfurters, in hog casings.....	@ 21%
Bologna in beef bungs, choice.....	@ 18%
Bologna in beef middles, choice.....	@ 16%
Liver sausage in beef rounds.....	@ 18%
Liver sausage in hog rounds.....	@ 18%
Smoked liver sausage in hog bungs.....	@ 23%
Head cheese.....	@ 16%
New England luncheon specialty.....	@ 23
Minced luncheon specialty, choice.....	@ 20
Tongue sausage.....	@ none
Blood sausage.....	@ 19
Souse.....	@ 18
Polish sausage.....	@ 23%

## DRY SAUSAGE

Cervelat, choice, in hog bungs.....	@ 41
Thuringer cervelat.....	@ 22
Holsteiner.....	@ 31
G. salami, choice.....	@ 35
Milano, salami, choice in hog bungs.....	@ 34
B. C. salami, new condition.....	@ 32
Frissee, choice, in hog middles.....	@ 34
Genoa style salami, choice.....	@ 41
Pepperoni.....	@ 31%
Mortadella, new condition.....	@ 22
Capicola.....	@ 44
Italian style hams.....	@ 34
Virginia hams.....	@ 40%

## LARD

Prime steam, cash, Bd. Trade.....	@ 6.92 1/2
Prime steam, loose, Bd. Trade.....	@ 7.05 ax
Refined lard, tierces, f.o.b. Chicago.....	@ 9%
Kettle rend., tierces, f.o.b. Chicago.....	@ 10%
Leaf, kettle rend., tierces, f.o.b. Chicago.....	@ 10%
Neutral, tierces, f.o.b. Chicago.....	@ 8%
Shortening, tierces, c.a.f.....	@ 10%

## OLEO OIL AND STEARINE

Extra oleo oil (in tierces).....	@ 11%
Prime No. 2 oleo oil.....	@ 9%
Prime oleo stearine.....	@ 10%

## TALLOWS AND GREASES

(Loose, basis Chicago.)	
Edible tallow, 1% acid.....	@ 7
Prime crackers tallow, 3-4% acid.....	6 1/2 @ 6%
Special tallow.....	6 @ 6%
No. 1 tallow, 10% f.t.a.....	5 1/2 @ 6%
Choice white grease, all hog.....	6 @ 6%
A-White grease, 4% acid.....	6 @ 6%
B-White grease, maximum 5% acid.....	6 @ 6%
Yellow grease, 16-20 f.t.a.....	6 @ 6%
Brown grease, 25 f.t.a.....	6 @ 6%

## Chicago Markets

# NEW YORK MARKET PRICES

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Salt peter, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar, 96 basis, f.o.b. New Orleans.....	Q3.65
Second sugar, 90 basis.....	None
Standard gran. f.o.b. refiners (2%)	Q3.75
Packers' curing sugar, 100 lb. bags,	
Packers' Reserve, La., less 2%.....	Q5.35
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	Q5.30
Dextrose, in car lots, per cwt. (in cotton bags).....	Q4.64
In paper bags.....	Q4.59

### SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	Q1.16
Domestic rounds, 140 pack.....	Q1.30
Export rounds, wide.....	Q1.42
Export rounds, medium.....	Q1.25
Export rounds, narrow.....	Q1.37
No. 1 weasands.....	Q1.06
No. 2 weasands.....	Q1.03
No. 1 bungs.....	Q1.12
No. 2 bungs.....	Q1.08
Middles, regular.....	Q1.40
Middles, select, wide, 2@24 in.....	Q1.55
Middles, select, extra wide, 24 in. and over.....	Q1.75
Dried bladders:	
12-15 in. wide, flat.....	.80
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.20
Pork casings:	
Narrow, per 100 yds.....	2.15
Narrow, special per 100 yds.....	2.00
Medium, regular.....	1.45
English, medium.....	1.25
Wide, per 100 yds.....	1.00
Extra wide, per 100 yds.....	.85
Bacon bungs.....	.19
Large prime bungs.....	.14
Medium prime bungs.....	.17
Small prime bungs.....	.08 1/2
Middles, per set.....	.14
Stomachs.....	.09

### SPICES

(Basic Chicago, original bbls., bags or bales.)

	Whole. Ground.	Per lb.
Allspice, Prime.....	17	18
Resifted.....	17 1/2	19 1/2
Chili Pepper.....	..	19
Powder.....	..	19
Cloves, Amboyna.....	37	41
Zanzibar.....	32	34
Madagascar.....	30	38
Ginger, Jamaica.....	13	14
African.....	09	11
Mace, Fancy Banda.....	60	65
East India.....	55	60
East & West India Blend.....	..	50
Mustard Flour, Fancy.....	23	28
No. 1.....	16	22
Nutmeg, Fancy Banda.....	26	22
East India.....	22	22
East & West Indl. Blend.....	17	20
Paprika, Extra Fancy Spanish.....	44	39
Fancy Hungarian No. 1 Hungarian.....	37	30
Paprika, Cayenne.....	30	20
Red No. 1.....	20	20
Black Allspice.....	08 1/2	10 1/2
Black Lampung.....	06	07 1/2
Black Tellicherry.....	10	11 1/2
Pepper, White Singapore.....	10 1/2	12 1/2
Muntok.....	11	12 1/2
Packers.....	..	11 1/2

### SEEDS AND HERBS

	Ground for Whole. Sausage.
Caraway Seed.....	18 20
Celery Seed French.....	30 33
Coriander Seed.....	20 23
Coriander Morocco Bleached.....	10 10
Coriander Morocco Natural No. 1.....	08 10
Mustard Seed Fancy Yellow American.....	12 15 11 13
Marjoram French.....	22 28
Oregano.....	13 1/2 16
Sage, Fancy Dalmatian.....	15 17
Dalmatian No. 1.....	14 16

### FANCY MEATS

Fresh steer tongues, untrimmed.....	16¢ a pound
Fresh mutton tongues, 1. c. trimmed.....	28¢ a pound
Sweetbreads, beef.....	30¢ a pound
Bulls, veal.....	70¢ a pair
Beef kidneys.....	12¢ a pound
Mutton kidneys.....	4¢ each
Livers, beef.....	29¢ a pound
Oxtails.....	14¢ a pound
Beef hanging tenders.....	30¢ a pound
Lamb fries.....	12¢ a pair

### LIVE CATTLE

Steers, medium and good.....	8 2.50 @ 9.85
Cows, medium.....	6.25 @ 7.00
Cows, cutter and common.....	4.75 @ 6.00
Bulls, good.....	7.00 @ 7.75
Bulls, medium.....	6.25 @ 6.75

### LIVE CALVES

Weaners, good and choice.....	11.50 @ 13.25
Weaners, common and medium.....	9.00 @ 10.00
Calfs, culs.....	6.50 @ 8.75
Calves, good and choice.....	8.50 @ 9.00
Calves, common and medium.....	6.00 @ 6.50

### LIVE HOGS

Hogs, good and choice, 184-196-lb.....	\$ 8.15
Hogs, good and choice, 233-236-lb.....	7.80 @ 8.75

### LIVE LAMBS

Lambs, good and choice.....	8 @ 9.75
Lambs, common and medium.....	6 @ 6.50

### DRESSED BEEF

#### City Dressed.

Choice, native, heavy.....	19 @ 20
Choice, native, light.....	19 @ 20
Native, common to fair.....	17 @ 18

### WESTERN DRESSED BEEF.

	Western.	City.
No. 1 ribs.....	23 Q24	22 Q25
No. 2 ribs.....	20 Q21	20 Q22
No. 3 ribs.....	Q19	Q19
No. 1 loins.....	32 Q36	36 Q40
No. 2 loins.....	26 Q32	30 Q35
No. 3 loins.....	20 Q24	25 Q29
No. 1 hinds and ribs.....	20 Q21	21 Q24
No. 2 hinds and ribs.....	18 Q19	19 Q21
No. 1 rounds.....	Q17	Q17
No. 2 rounds.....	Q16	Q16
No. 3 rounds.....	Q15	Q15
No. 1 chuck.....	Q15	Q15
No. 2 chuck.....	Q14	Q14
No. 3 chuck.....	Q13	Q13
City dressed bologna.....	13 1/2 Q14 1/4	
Rolls, reg. 4@6 lbs. av.....	18 @ 20	
Rolls, reg. 6@8 lbs. av.....	23 @ 25	
Tenderloins, 4@6 lbs. av.....	50 @ 60	
Tenderloins, 5@6 lbs. av.....	50 @ 60	
Shoulder clods.....	16 @ 18	

### DRESSED VEAL

Good .....	18 @ 19
Medium .....	17 @ 18
Common .....	16 @ 17

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	17 @ 18
Genuine spring lambs, good to medium.....	16 @ 17
Genuine spring lambs, medium.....	15 @ 16
Sheep, good.....	9 @ 11
Sheep, medium.....	7 @ 9

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.) head on; leaf fat in.....	\$12.00 @ 12.50
Pigs, small lots (60-110 lbs.) head on; leaf fat in.....	13.00 @ 14.00

### FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. av.....	17 @ 18
Shoulders, Western, 10@12 lbs. av.....	14 @ 15 1/2
Butts, regular, Western.....	17 @ 18
Hams, Western, fresh, 10@12 lbs. av.....	18 @ 19
Picnics, Western, fresh, 6@8 lbs. av.....	13 @ 14

### PORK TRIMMINGS

Pork trimmings, extra lean.....	19 @ 20
Pork trimmings, regular, 50% lean.....	11 @ 12
Spareribs.....	13 @ 15
Black Allspice.....	08 1/2
Black Lampung.....	06
Black Tellicherry.....	10 11 1/2
Pepper, White Singapore.....	10 1/2 12 1/2
Muntok.....	11 12 1/2
Packers.....	.. 11 1/2

### COOKED HAMS

Cooked hams, choice, skin on, fatted.....	@38c
Cooked hams, choice, skinless, fatted.....	@42c

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	23 1/2 @ 24
Regular hams, 10@12 lbs. av.....	23 1/2 @ 24
Regular hams, 12@14 lbs. av.....	23 1/2 @ 24
Skinned hams, 10@12 lbs. av.....	23 1/2 @ 24
Skinned hams, 12@14 lbs. av.....	24 @ 25
Skinned hams, 16@18 lbs. av.....	23 1/2 @ 24 1/2
Skinned hams, 18@20 lbs. av.....	22 @ 23
Picnics, 6@8 lbs. av.....	17 @ 18
Picnics, 6@8 lbs. av.....	17 @ 18
City pickled bellies, 8@12 lbs. av.....	19 @ 20
Bacon, boneless, Western.....	23 @ 24
Bacon, boneless, city.....	22 @ 23
Rollettes, 8@10 lbs. av.....	20 @ 21
Beef tongue, light.....	Q23
Beef tongue, heavy.....	Q24

### BUTCHERS' FAT

Shop Fat .....	\$2.75 per cwt.
Breast Fat .....	3.25 per cwt.
Edible Suet .....	4.25 per cwt.
Inedible Suet .....	3.75 per cwt.

### GREEN CALFSKINS

Prime No. 1 veals.....	12 1/2-14 1/4 14-18 18 up
Prime No. 2 veals.....	20 2.55 2.80 2.85 3.10
Buttermilk No. 1.....	18 2.45 2.70 2.75
Buttermilk No. 2.....	17 2.30 2.55 2.60
Branded grub.....	11 1.20 1.45 1.50 1.65
Number 3.....	11 1.20 1.45 1.50 1.65

### BONES AND HOOFs

	Per ton del'd basis.
Round shins, heavy.....	\$62.50
Round shins, light.....	55.00
Flat shins, heavy.....	52.50
Flat shins, light.....	47.50
Hoofs, white.....	75.00
Hoofs, black and white striped.....	40.00

### PRODUCE MARKETS

# HIDES AND SKINS

## WEEKLY MARKET REVIEW

Packers get another cent advance on 55,000 hides—Following hide futures weakness, Association moved 5,500 at half-cent less—Packers asking full advance on further offerings—Calfskins later moved cent higher.

### Chicago

**PACKER HIDES.**—Another advance of a full cent was paid in the packer hide market early this week for about 55,000 Aug.-Sept. hides, running well to straight Sept. take-off. Following a later sell-off in the hide futures market the Association moved about 5,500 Sept. hides at a half-cent down from the top figures.

The big packers, being in a very closely sold up position, are declining business at the slight reaction in prices and are holding moderate offerings of hides at the full cent advance paid earlier.

Trading actually got under way on Saturday, when about 22,000 hides sold at the cent advance, with further trading on Monday. One large dealer and exchange operator was credited with taking 50,000 hides that basis; the actual disposition of the hides is not definitely known, since the buyer quite often acts for tanner buyers. Further scattered sales that basis were made on Tuesday but weakness in hide futures, in sympathy with other commodity markets, tended to dry up buying interest and the Association accepted bids at a half-cent less.

Packers sold a total of 3,200 native steers basis 17c for heavies, and Association sold 750 at 16½c. Association sold 1,000 extreme light native steers at 17c; packers quote ½c higher but scarce.

A total of 6,600 butt branded steers moved at 16½c; 11,500 Colorados brought 16c; 2,200 heavy Texas steers sold at 16½c, and 700 light Texas steers at 15½c; extreme light Texas steers quoted 15½@16c nom.

One packer sold 800 Sept. heavy native cows at 16½c and Association moved 700 same dating at 16c. A total of 14,000 packer light native cows moved at 16½c, and Association sold 2,000 Sept. at 16c. Packer sales of branded cows totalled 13,600 at 16c, with 1,000 by the Association at 15½c.

Native bulls last sold at 12c for Aug. forward, with offerings at 13c not taken so far; branded bulls nominally a cent under natives.

One interesting feature during the recent sharp advance in hides has been the heavy withdrawals from Exchange warehouses, reported to have included a good many of the old drought period hides four and five years old. During the first 26 days of Sept., 116,744 hides have been withdrawn from warehouses,

with 17,868 more by expiration of certificates. Warehouse stocks on Sept. 26 totalled 1,285,797 hides, with 1,763 more pending certification; warehouse holdings on Aug. 31 were 1,380,683, with 38,735 more pending certification. Total reduction in holdings is close to ten per cent in less than a month.

**OUTSIDE SMALL PACKER HIDES.**—Outside small packer all-weight natives were held at 15@15½c, selected, early in the week but the sagging of the futures market brought out some offerings around mid-week and dealers reported picking up scattered cars around 46 lb. avge. at 14c, selected, del'd Chgo., brands ½c less. Market generally quoted 14@15c, top for choice light average.

**PACIFIC COAST.**—Last reported trading in the Coast market, previous week, was at 13½c flat for Aug.-Sept. steers and cows, f.o.b. Los Angeles. Some quote nominally around ½c higher at present.

**FOREIGN WET SALTED HIDES.**—Open trading in the South American market appeared rather limited this week, although the general impression among the trade is that recent quiet sales have kept that market fairly well sold up. A pack of 3,000 Argentine frigorifico light steers was reported early in the week equal to 13½c, c.i.f. New York. Later, 7,000 Argentine reject steers moved at a price equal to 13½c, or an advance of 15½c over previous week. Last confirmed trade on standard steers, previous week, was at 100 pesos or 14c.

**COUNTRY HIDES.**—There has been a little more trading in country hides, although offerings in general are rather light. Untrimmed all-weights are generally quoted around 12½c, some asking 13c, selected, del'd Chgo. Heavy steers and cows are nominal around 10½@11c, trimmed. Couple sales of buff weights were reported at 13c, trimmed, although sellers had been asking 13½@14c earlier, and 13c is reported available for more. Several cars trimmed extremes were reported at 15c, selected, with more wanted at 15c to possibly 15½c; sellers had been talking up to 16c earlier. Bulls quoted 8½@9c. Glues around 9½@10c flat. All-weight branded hides listed 10½@11c, flat.

**CALFSKINS.**—Packer calfskins advanced a cent late this week despite the easier tone in the hide market. One packer sold a car Sept. northern heavy calf, 9½/15 lb., at 28c. Another packer sold 12,000 Sept. calfskins, at 28c for northern heavies, 27c for River point heavies, and 27c for lights under 9½ lb.; also included were Milwaukee all-weights at 27½c for packers.

Chicago city 8/10 lb. calfskins are quoted 23c nom., with light offerings held at 24c; one collector sold a car

10/15 lb. mid-week at 25c. Outside cities, 8/15 lb., quoted around 23½@24c nom.; straight countries around 17c flat, some asking higher. A bid of \$1.60 was reported for Chgo. city light calf and deacons, with \$1.80 asked.

**KIPSKINS.**—Packer kipskins last sold previous week at 22½c for Sept. northern natives, and 21½c for northern over-weights, with southerns a cent less, and 19½c for branded kips. Some quiet trading was done by one packer, and the market in general is fairly well sold up. The market appears firm; a few kips are offered in one direction basis 24c for northern natives.

Chicago city kipskins are nominal around 21c in the absence of trading. Outside cities quoted around 20½@21c; straight countries 16½@17c flat.

Last paid price of 80c for packer regular slunks has no bearing on the present market until Sept. skins are offered; around \$1.25@1.40 talked in a nominal way.

**HORSEHIDES.**—There is considerable confusion in the prices quoted on horsehides, due to reported quiet trading at a variety of prices. Good city renderers, with manes and tails, are reported sold in a good way up to \$5.50, selected, f.o.b. nearby points, and \$5.75 also reported to have been paid. This market may be affected by any easiness in cattle hides, but sellers claim these prices have been paid, and that ordinary trimmed renderers have sold at \$5.25@5.50, del'd Chgo. Mixed city and country lots quoted around \$4.50@4.75, Chgo.

**SHEEPSKINS.**—Dry pelts are quoted around 20@21c per lb., del'd Chgo., in a nominal way. Offerings of packer shearlings are light and being kept well cleaned up at firm prices. Sales were reported in one direction this week on big packer stock at \$1.50 for No. 1's, \$1.00 for No. 2's and 65c for No. 3's; another house reported moving a truckload at \$1.50, \$1.05 and 65c for the three grades. Small packer shearlings are usually figured by buyers at one-half to two-thirds big packer values. Open trading is awaited on pickled skins to define values; offerings are priced at \$8.00 per doz., with various prices said to have been paid for small lots recently, while others quote \$7.25@7.50 as closer to the actual market for trading at present. Easiness in wool this week has made buyers more cautious on all pelts. Packer Sept. native lamb pelts generally quoted \$2.10@2.15 per cwt. live basis, although one house reports moving a few at \$2.50 per cwt.

### New York

**PACKER HIDES.**—As previously reported, New York packers secured another half-cent advance late last week on sales of a car Sept. native steers at 16½c, three cars butt brands at 16c, and about five cars Colorados at 15½c. Early this week 2,100 Aug.-Sept. native steers were reported at 17c, in line with the early advance in the Chgo. market. Further offerings of Sept. hides are held that basis, with buyers holding off.

**CALFSKINS.**—There was trading by

collectors in the New York market late last week and early this week when several cars light calf sold at \$1.70 for 4-5's, and \$2.00 for 5-7's; market not yet established on heavier collector skins. Packers sold 5,000 of the 9-12's at \$3.75, with a few 9-12 buttermilks at \$3.40; some packer 12-17 buttermilk kips moved at \$4.00.

### CHICAGO HIDE FUTURES

Saturday, Sept. 23.—Close: Dec. 15.55 n; Mar. 15.95 n; June 14.50 n; no sales; unchanged.

Monday, Sept. 25.—Close: Dec. 15.95; Mar. 15.95 n; June 14.50 n; 1 lot; unchanged to 40 higher.

Tuesday, Sept. 26.—Close: Dec. 15.45; Mar. 15.75; June 14.50 n; 2 lots; unchanged to 50 lower.

Wednesday, Sept. 27.—Close: Dec. 15.25 ax; Mar. 15.55 ax; June 14.50 n; no sales; unchanged to 20 lower.

Thursday, Sept. 28.—Close: Dec. 14.90; Mar. 15.18; June 14.50 n; 4 lots; unchanged to 37 lower.

Friday, September 29.—Close: June 14.50 n; December 14.60 ax; March 14.95 ax; closing unchanged to 30 points lower.

### GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during August:

	Aug. 1939, lbs.	July 1939, lbs.	Aug. 1938, lbs.
Fresh and frozen—			
Beef	43,389,423	45,965,808	49,168,495
Veal	465,893	447,064	442,496
Calf	34,590	44,706	44,246
Lamb	1,733,757	1,919,198	2,597,109
Mutton and yearling	252,068	323,735	273,808
Pork	424,477	323,735	273,808
Cured—			
Beef	234,506	220,992	214,388
Pork	3,544,475	3,320,303	2,500,346
Smoked lard	3,891,840	3,285,418	3,389,661
Other meats and lard	240,662	242,778	225,263
Total	54,227,721	55,726,191	58,811,564

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 23, 1939, were 3,933,000 lbs.; previous week 3,418,000 lbs.; same week last year, 4,479,000 lbs.; from Jan. 1 to date 173,012,000 lbs.; a year ago, 169,532,000 lbs.

Shipments of hides from Chicago for week ended Sept. 23, 1939, were 7,246,000 lbs.; previous week 5,236,000 lbs.; same week last year, 4,956,000 lbs.; from Jan. 1 to date 177,859,000 lbs.; a year ago, 164,106,000 lbs.

### MEAT AND LARD EXPORTS

Exports through port of New York during week ended September 28 were 417,435 lbs. lard, and 85,000 lbs. bacon.

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSING

#### Provisions

Hog products were active and weak during the latter part of the week on liquidation and hedge selling, catching stop-loss orders, due to peace talk in Europe with slower cash demand and large hog arrivals.

#### Cottonseed Oil

In cotton oil there was general liquidation and selling on account of peace proposals with quieter cash demand and sharp slump in lard, also weakness in other commodities. The trade was a large buyer of futures on a scale downward. Southeast crude sold at 6c; Valley at 6½c.

Quotations on bleachable cottonseed oil at close of market on Friday were: Oct. 6.97@7.10; Dec. 6.99@7.02; Jan. (1940) 7.04@7.08; March, 7.18@7.22; May, 7.28@7.29; 255 lots; closing steady.

#### Tallow

New York extra tallow quoted at 7c lb.

#### Stearine

Stearine was quoted at 10½c lb.

#### Friday's Lard Markets

New York, September 29, 1939.—Prices are for export. Lard, prime western, 7.15@7.25c; middle western, 7.15@7.25c; city, 6½@7c; refined continent, 7%@8c; South American, 7%@8½c; Brazil kegs, 8@8¼c; shortening, 10c carlots.

#### LIVERPOOL PROVISION PRICES

Liverpool prices for the week ended September 15:

	Sept. 15, 1939 per cwt.	Sept. 8, 1939 per cwt.	Sept. 18, 1938 per cwt.
American green bellies	\$10.24	\$10.58	\$14.47
Danish Wiltshire sides	16.95@17.66	17.50@18.23	21.23
Canadian green sides	15.01@15.72	15.50@16.23	20.05
American short cut greenhams	16.60	17.14	19.83
American refined lard	7.51	7.75	10.26

#### CANADIAN MEAT TAX

Smoked and salted meats fall under the 8c sales tax, according to the war time budget presented to Parliament on September 12.

### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 29, 1939, with comparisons:

PACKER HIDES.			
Week ended Sept. 29.	Prev. week.	Cor. week. 1938.	
Hvy. nat. stra... 16½@17	16	12	
Hvy. Tex. stra... 16½@16½	15½	11½	
Hvy. butt brnd'd stra... 16½@16½	15½	11½	
Hvy. Col. stra... 15½@16	15	10½	
Brnd'd cows... 15½@16	15	10½	
Hvy. nat. cows... 16½@16	15½	11	
Lt. nat. cows... 16½@16	15	11	
Nat. bulls... 12@13	12	8	
Brnd'd bulls... 11@12	11	7	
Calfskins... 27@28	26	17	18½
Kips, nat... 22½	22½	18½	15
Kips, ov-wt... 21½	20	18	14½
Kips, brnd'd... 19½	18½	12	13
Slunks, reg... 1.25@1.40n	1.25@1.40n	.70	.40
Slunks, hrs. 50@75n	50@75n	30	35

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

#### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts... 14@15	14½@15	9½@9½
Branded... 13½@14	14@14½	9@9½
Nat. bulls... 11n	10½@10½	9@9½
Brnd'd bulls... 10½@10½	9@9½	6½@6½
Calfskins... 28@29	22@22	18½@15
Kips... 21n	20@21n	13n
Slunks, reg... 1.00@1.25n	1.00@1.25n	.65@.65n
Slunks, hrs. 45@60n	45@60n	30@35n

#### COUNTRY HIDES.

Hvy. steers... 10½@11n	10@10½	7n
Hvy. cows... 10½@11n	10@10½	7n
Bulls... 18@18½	12½@13	8
Extremes... 18@18½	15@15½	9½@9½
Bulls... 8½@9	8@9	5½@6
Calfskins... 17@17	16@17n	10@10½
Kips... 16½@17	16@17n	9@9½
Horsehides... 4.50@5.75	4.50@5.50	2.25@2.80

#### SHEEPSKINS.

Pkr. shearlings... @1.50	1.25@1.40	60
Dry pelts... 20@21n	20@21	13½

### NEW YORK HIDE FUTURES

Saturday, Sept. 23.—Close: Sept. 15.42 n; Dec. 15.84@15.90; Mar. 16.24@16.30; June 16.61@16.67; Sept. (1940) 16.97 n; 125 lots; 26@32 higher.

Monday, Sept. 25.—Close: Dec. 15.65; Mar. 16.02@16.08; June 16.32; Sept. (1940) 16.62 n; 232 lots; 19@35 higher.

Tuesday, Sept. 26.—Close: Dec. 15.45@15.46; Mar. 15.77@15.80; June 16.08 n; Sept. 16.36 n; 288 lots; 20@26 lower.

Wednesday, Sept. 27.—Close: Dec. 15.15; Mar. 15.47@15.48; June 15.75 n; Sept. 16.02 n; 294 lots; 30@34 lower.

Thursday, Sept. 28.—Close: Dec. 14.88@14.90; Mar. 15.20@15.23; June 15.53; Sept. 15.80 n; 346 lots; 22@27 lower.

Friday, September 29.—New: Dec. 14.55; Mar. 14.88@14.90; June 15.20 n; September (1940) 15.47 n; 274 lots. Closing 32@33 lower.

### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended September 23, 1939, were:

Week	Previous Week.	Same Time '38.
Cured Meats, lbs. 21,035,000	26,584,000	17,828,000
Fresh Meats, lbs. 47,910,000	52,555,000	51,563,000
Lard, lbs. .... 9,419,000	10,513,000	4,107,000

# Production of Sausage and Sliced Bacon High in August

FEDERALLY inspected production of sausage during August was a record for the month; bacon sliced was a record for any month and the quantity of pork canned and meat loaves produced was much larger than during August in recent years.

Sausage produced, totaling 74,988,389 lbs., was the largest output for any month since October, 1936, the principal volume of which was smoked and/or cooked sausage. Production of each kind during the month was as follows:

	lbs.
Fresh	7,407,440
Smoked and/or cooked	56,594,148
Dried or semi-dried	10,986,801
Total	74,988,389

Volume of smoked and/or cooked sausage was seasonally high and highest for any month in the past three years. Fresh sausage production began picking up from the low point of the year and was well above that for August one and two years ago. Volume manufactured for dry sausage was, with one exception, the largest in three years.

## Sausage Production Comparisons

Sausage production under federal inspection during the first ten months of the packer fiscal year 1939 totaled 650,811,741 lbs. This was well above the production in the like period of 1938 but below 1937, the latter being one of the two years of highest production in the past 12. Production for each month of the current year with comparisons follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	66,612,075	61,140,435	68,900,000
Dec.	59,452,050	54,976,367	66,515,700
Jan.	61,138,875	57,433,989	62,622,800
Feb.	53,478,635	52,112,898	56,700,566
Mar.	61,168,870	58,535,167	64,932,220
Apr.	57,674,333	57,578,590	67,779,245
May	71,676,040	68,918,896	68,102,970
June	73,268,181	68,164,386	71,659,920
July	71,359,293	66,665,384	71,134,295
Aug.	74,988,389	72,782,806	67,268,635
Total	650,811,741	613,308,920	665,616,360

## Sliced Bacon Sets Record

Volume of bacon sliced in federally inspected plants during August totaled 27,289,035 lbs. This was a record for any month for which figures are available. Popularity of sliced bacon was apparent even in the years of low bacon production and when there was some increase in bacon available for slicing, the rise was steady during the past eight months of the packer year 1937-38. During each of the past four months of 1939 the volume has been higher than at any time in the preceding three years.

Monthly volume of sliced bacon produced during the current packer year to September 1, compared with each of the

two years preceding was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	19,967,669	16,800,154	16,459,062
Dec.	18,607,520	17,381,833	16,580,698
Jan.	19,860,757	17,271,741	16,822,584
Feb.	18,169,033	16,390,822	15,023,966
Mar.	20,793,982	18,604,313	17,650,150
Apr.	19,982,489	19,028,679	17,726,075
May	23,214,142	20,632,082	19,134,012
June	24,547,610	21,344,488	20,019,361
July	24,651,037	21,601,392	20,918,499
Aug.	27,289,035	23,058,673	19,869,006
Total	216,083,304	192,114,177	180,103,415

## High Canned Pork Volume

Pork canned during August totaled 17,627,273 lbs. This was nearly 5,000,000 lbs. more than was canned in the same month a year ago and over 11,000,000 lbs. more than was canned in August, 1937. In each of the midsummer months the volume canned was much higher than in the same months one and two years ago. For the packer year to date there was canned 162,886,683 lbs. of pork. This was over 55,000,000 lbs. more than in the like period of the 1938 packer year and 52,000,000 lbs. more than in the 1937 packer fiscal year. Volume canned with comparisons was:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	13,228,676	8,306,216	10,185,190
Dec.	18,040,443	11,282,998	15,329,170
Jan.	18,144,509	12,610,616	13,811,633
Feb.	15,571,504	10,068,201	12,846,577
Mar.	15,754,076	8,884,381	12,891,353
Apr.	12,829,611	8,478,878	10,393,888
May	15,917,940	9,332,555	8,076,132
June	18,342,979	12,457,957	10,795,033
July	17,399,603	13,020,876	9,296,830
Aug.	17,627,273	12,925,656	6,206,714
Total	162,886,683	107,468,334	110,732,520

All meats and meat food products canned during August amounted to 52,530,356 lbs., divided as follows:

	lbs.
Beef	9,366,950
Pork	8,306,216
Sausage	1,845,752
Soup	24,738,978
All other	8,272,460
Total	52,530,356

## Good Meat Loaf Output

Meat loaf volume produced in federally inspected plants during August, 1939, was considerably larger than in the same month one and two years earlier and totaled 8,987,824 lbs.—400,000 lbs. more than in August, 1938, and 800,000 more than in the same month of 1937. Loaf production is becoming fairly uniform the year round, as evidenced by production during the ten months of 1939 and each of the two preceding packer fiscal years. This is one product which, like sausage, is produced extensively in local and state inspected plants and the federal output probably represents not over 60 to 65 per cent of the total. Production in the comparative

periods for this commodity follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	9,357,118	9,614,703	9,679,540
Dec.	8,032,194	8,120,229	8,769,955
Jan.	8,575,348	7,800,043	8,687,086
Feb.	6,961,454	6,679,673	7,285,098
Mar.	7,459,995	7,129,267	7,705,958
Apr.	7,333,697	6,897,032	8,420,894
May	9,445,041	8,178,376	8,248,881
June	9,833,451	8,853,533	9,010,611
July	8,906,203	7,881,731	8,823,321
Aug.	8,987,824	8,572,719	8,129,917
Total	84,982,325	79,736,306	84,761,255

## New York News Notes

(Continued from page 19)

Stahl-Meyer, Inc., Brooklyn, N. Y., plant, and Mrs. Eschenheimer were visitors at the Swift exhibit at the New York fair last week.

Kingan Provision Co. has closed its 14th st. office and, effective September 30, reopened their former offices at 700 Brook ave., Bronx, N. Y.

## Countrywide News Notes

An interesting discussion of the processes used by packers in slaughtering hogs and preparing and curing hams was given by Leo M. Corvin of John J. Felin & Co., Inc., Philadelphia, Pa., in a recent talk before the Lions Club of Westchester, Pa. Mr. Corvin also briefed the history of the Felin firm, pointing out that its volume has grown to between \$12,000,000 and \$15,000,000 annually, and that it now employs 600 workers. He paid tribute to Philadelphia scrapple and pepperpot, which he said were growing popular throughout the nation.

Colby M. Chester, chairman of the board of directors of General Foods Corporation, stated this week that there is no likelihood of a food shortage in the United States and no justification for unreasonable food prices on account of the war in Europe. Less than 8 per cent of the food consumed in the United States comes from abroad, Mr. Chester declared, and less than 1 per cent from the belligerents.

H. C. Pratt, Buenos Aires representative for Swift International, who has been visiting in the United States since August 3, left Dyersburg, Tenn., a few days ago for New York, where he intended to board a steamer for the return trip to South America.

R. G. Denton, well known packing-house operating executive and long associated with Major Bros. Packing Co., Mishawaka, Ind., and later in the South, has returned to Indiana, having joined the Milner Provision Co., Inc., at Frankfort.

Certificate to conduct business under the firm name of Peoples Sausage Co., 1132 E. Pico Blvd., Los Angeles, Calif., has been issued to John Blanchetti and Frank Chini.

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## Modernizing Lifts Profits

(Continued from page 9.)

Then too, returns will be cumulative. For example, one packer's sales in March, 1939, the second March since modernization, showed an increase of 8.3 per cent over March, 1938, and he had experienced an increase in that month of 14 per cent over March, 1937, when he was operating with obsolete equipment.

One packer was asked: "How much did your modernization equipment cost you?" "Nothing," he said, "I paid as I made." He had purchased on the installment plan and paid the monthly tolls out of the increased profits from month to month.

The fact that the packers serving as "guinea pigs" for this study had varying volumes, operated in different cities and under different conditions, handled diverse products in different ways, and that, as a group, they enjoyed a substantial increase in net profits and sales after modernization in an off-year, indicates that streamlining for business betterment is a profitable investment for all packers—large, moderately-sized and small.

## Equipment and Profits

The averages shown in the tables were compiled with only one objective—to show the profitable effects of modernization—hence, they cannot be used as yardsticks for general operating averages.

Whether a packer has \$25,000 or \$2,500,000 yearly volume, the adequacy of his plant equipment has a definite relationship to profits. This study shows that profits rise when a packer modernizes and that modernization is within the means of all. This is a point apparently overlooked by many packers.

Not long ago, a packer for whom we do accounting work told us, "I can't afford to buy a new bacon press because business is so bad." He was putting the cart before the old gray mare. This study shows that a packer cannot afford not to invest in modern plant equipment, because his business will never be tops if it is operated with out-of-date tools.

## HORMEL E. ST. LOUIS PLANT

Operations have started on the construction of a \$125,000 plant for use by Geo. A. Hormel & Co. at Lynch and Second streets, East St. Louis, Ill., to be devoted to the production of the company's familiar meat specialty, Spam. The plant, one of several being located by the company, is being erected by the Hunter Packing Co., East St. Louis, on the latter's own 13-acre tract. It will be occupied by Hormel under a long-term lease.

Plans of the new building specify a one-story structure with basement, the overall dimensions being 120 by 160 ft. Plant will be constructed of reinforced concrete and glass blocks, with interior

## CONVENTION Number

COMPLETE official report of the 34th annual convention of the Institute of American Meat Packers, including proceedings, description of exhibits and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention.

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## FLASHES ON SUPPLIERS

ANCHOR HOCKING GLASS CORP.—B. E. Factor and C. D. King have been elected to the board of directors of Anchor Hocking Glass Corp. They will succeed J. K. Moffett and G. F. Rieman.

LINK-BELT CO.—Richard W. Yerkes has resigned as secretary-treasurer of Link-Belt Co. but will continue as a member of the board of directors, it is announced. Mr. Yerkes' affiliation with the company covered nearly 50 years. He is succeeded in his capacity as treasurer by Harry E. Kellogg, chief accountant. F. V. MacArthur, formerly assistant secretary, has been elected secretary.

walls of glazed tile. The entire building will be insulated and refrigerated. Contracts call for completion of the plant early in 1940.

Ground-breaking ceremonies held in connection with the new construction were attended by W. B. Todd, sales manager for Hormel, D. P. Cranem, advertising manager, and Ralph Keller, sales manager of the company's Illinois division. Frank Hunter, president of the Hunter Packing Co., was on hand, as were several city officials.

It is estimated that 150 workers will be employed by the plant when operations get under way.

## INSTITUTE STAFF CHANGES

Changes in the location of several members of the staff of the Institute of American Meat Packers have been made as follows:

Norman Draper, who has represented the meat packing industry at Washington for many years, has come to Chicago to assume directorship of the department of public relations and trade, which also includes advertising activities. Prior to his association with the Institute, Mr. Draper had extensive newspaper experience, including war reporting and service with the Associated Press in its Washington bureau. He brings to his new position an intimate knowledge of the industry and its problems.

A. W. Gilliam, formerly associated with Mr. Draper in the Washington office for a period of about three years, but for the last year and a half a member of the Institute staff at Chicago, has gone to Washington to take charge of the Institute office there. Mr. Gilliam also has had newspaper experience, having been associated in important capacities with the Washington Evening Star and other newspapers.

John H. Moninger, associated with the Institute for the past ten years and who for the past three years has represented the Institute in the Northwest, has returned to Chicago as a member of the headquarters staff.

## PACKER AND FOOD STOCKS

Price ranges of listed stocks, September 27, 1939, or nearest previous date:

Sales. High. Low. Close.—  
Week ended Sept. 27.—Sept. 27.—Sept. 27.—Sept. 20.

	Sales.	High.	Low.	Close.—
	Sept. 27.	Sept. 27.	Sept. 27.	Sept. 20.
Amal. Leather..	6,800	3 1/4	3	3
Do. Pfd. ....	400	18	19	19
Amer. H. & L. 18,000		7 1/2	7 1/2	7 1/2
Do. Pfd. ....	1,200	41	40 1/2	41
Amer. Stores .. 1,800	13	12 1/2	12 1/2	11 1/2
Armour Ill. 36,000	7 1/4	7	7	7
Do. Pr. Pfd. 1,300	53	52	52	50
Do. Pfd. ....				65
Do. Del. Pfd. 400	102	100	100	102
Beechnut Pack. 300	110	110	110	104 1/2
Bohack, H. G. ....				3
Do. Pfd. ....	30	20	21	20
Chas. Co. Oil. 1,200	14 1/2	14 1/2	14 1/2	13 1/2
Childs Cn. .... 3,000	6 1/4	6	6 1/4	6 1/4
Cudell Pack. 1,600	17	17	17	17 1/2
Do. Pfd. ....	20	68	68	70
First Nat. Strs. 2,000	43 1/4	42 1/4	43	41 1/2
Gen. Foods 13,500	42 1/2	41 1/2	41 1/2	40 1/2
Do. Pfd. .... 900	110	109	110	107 1/2
Gildeed. Co. 8,200	19 1/2	18 1/2	19	18 1/2
Do. Pfd. .... 200	39	39	39	39
Gobel Co. .... 2,500	3 1/2	3 1/2	3 1/2	3 1/2
Gr.A&P 1st Pfd. 25	126 1/2	126 1/2	126 1/2	126 1/2
Do. New ... 400	100	97 1/2	100	92
Hormel, G. A. ....				29
Hygrade Food. 800	3	2 1/2	2 1/2	2 1/2
Kroger & G. B. 4,900	25 1/4	25 1/4	25 1/4	25
Libby McNeill & Co. 4,700	8 1/2	8 1/2	8 1/2	8 1/2
Mickelberry Co. 850	3 1/2	3	3	3 1/2
M. & H. Pfd. 250	4	3 1/2	3 1/2	4 1/2
Morrill & Co. 2,000	40 1/2	40 1/2	40 1/2	40 1/2
Nat. Tex. 2,500	3 1/2	3 1/2	3 1/2	3 1/2
Prud. & Gamb. 3,700	61 1/2	61 1/2	61 1/2	61 1/2
Do. Pfd. .... 220	13	115	115	114 1/2
Rath Pack. .... 50	36	36	36	35 1/2
Safeway Strs. 5,800	41 1/2	41	41	40 1/2
Do. 5% Pfd. .... 10	102 1/2	102 1/2	102 1/2	104
Do. 8% Pfd. .... 10	110	110	110	110
Do. 7% Pfd. .... 130	112	111	112	112
Stahl Meyer ....				2 1/2
Swift & Co. .... 7,900	23	23	23	23 1/2
Do. Int'l. .... 4,750	32	32	32	32 1/2
Truex Port. ....				8
U. S. Leather.... 3,500	9 1/2	9 1/2	9 1/2	9 1/2
Do. A. .... 5,100	14 1/2	13 1/2	14 1/2	14 1/2
Do. Pr. Pfd. ....				65
United Stk Yds. 1,800	3 1/2	3	3	3 1/2
Do. Pfd. .... 400	7 1/2	7 1/2	7 1/2	7 1/2
Wesson Oil .... 2,900	27	26	26	24 1/2
Do. Pfd. .... 100	67 1/2	67 1/2	67 1/2	66 1/2
Wilson & Co. 16,500	6 1/2	6 1/2	6 1/2	6 1/2
Do. Pfd. .... 3,900	54	53	53	49 1/2

# LIVE STOCK MARKETS

WEEKLY REVIEW

## Meat Animal Supplies in 1939-1940 Previewed

**P**ACKERS are approaching the close of their current fiscal year and looking forward to the new year beginning about November 1. What are the prospects for livestock supplies?

More hogs are expected in the coming year than at any time since the major droughts of 1934 and 1936. Features of the outlook are summarized by the U. S. Department of Agriculture as follows:

1.—The large increase (20 per cent) in the 1939 spring pig crop and the prospective increase in the 1939 fall pig crop. If the combined crops total about 83,000,000 head, as now seems likely, inspected hog slaughter in 1939-40 probably will be around 47,000,000 head. This would be about 7,000,000 more than in the current year and the largest for any year since 1932-33.

2.—A fairly large seasonal increase in hog marketings is expected during the next several months as spring pigs reach market weights in considerable numbers.

### Hogs Back to Pre-Drought Level

3.—Increase in hog production this year brings the total number of pigs raised for the entire country back to the level prevailing before the 1934 drought. But in the most important hog producing region—the Western Corn Belt—the number of pigs raised this year will be somewhat below the 1929-1933 average.

With feed supplies abundant in most areas, some further increase in hog production may occur in 1940, the Department points out. However, any increase in number of pigs raised next

year is likely to be much smaller than the increase which was recorded during this year.

Total cattle slaughter in 1939-40 is likely to continue to be somewhat smaller than in the current year because of the tendency of producers to hold female stock back for herd expansion. More fed cattle will be available during the first half of the year and as the average weight per head is likely to be considerably heavier, the tonnage of beef produced may not be much less than in 1938-39.

### Grass Cattle and Fed Lambs

Marketings of Western grass cattle may be somewhat larger this fall than last owing to dry weather prevailing and accompanying short feed supplies in the range area. However, proportion of these cattle sold for immediate slaughter may be even less than a year ago because of strong demand for feeders.

Slaughter supplies of sheep and lambs may continue smaller than a year earlier during the fall months, but some increase seems probable during the coming fed lamb marketing season, December, 1939, through April, 1940. Stock sheep on farms in the United States on January 1, 1940, are expected to show little change from a year ago.

### STOCK YARDS POSTED

Three stock yards were posted during August as coming within the jurisdiction of the packers and stock yards act. These were Milan Livestock Sales Corporation yards at Spokane, Wash.; Union Stock yards of Bassett, Bassett, Cal.; and the third, a yard devoted to the sale of livestock other than meat animals.

### EASTERN MEAT JUDGES

Scoring 2,401 points out of a possible 2,700, a trio of Pennsylvania State College students won the intercollegiate meat judging contest held at the Eastern States Exposition at Springfield, Mass. Runner-up in the contest was Massachusetts State College, with a score of 2,335 points. Finishing in third place was the Ontario (Canada) Agricultural College, while the University of New Hampshire and Connecticut State College were fourth and fifth, respectively.

This event, the first in the season's schedule of meat judging contests at leading livestock shows, was conducted jointly by the National Live Stock and Meat Board, the Exposition management and local livestock and meat interests.

The Pennsylvanians demonstrated their knowledge of meats by winning first as a team in judging beef, pork and lamb and by furnishing as the three highest ranking individuals. All contestants were required to judge carcasses and wholesale cuts of beef, pork and lamb and give written reasons for their placings.

### LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during August, bought at stockyards and direct, is reported by the U. S. Department of Agriculture as follows:

	AUG. 1939. Per cent.	JULY. 1939. Per cent.	AUG. 1938. Per cent.
Cattle—			
Stockyards	77.00	75.22	79.81
Other	24.78	24.48	20.68
Calves—			
Stockyards	63.56	64.32	67.18
Other	35.68	36.32	32.82
Hogs—			
Stockyards	52.23	48.60	51.19
Other	51.40	50.97	48.81
Sheep and lambs—			
Stockyards	68.76	68.92	75.81
Other	31.08	31.64	24.19



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## CORN BELT DIRECT TRADING

(Reported by U. S. Agricultural Marketing Service.)

Des Moines, Ia., September 28, 1939.  
—At 17 concentration points and 10 packing plants in Iowa and Minnesota hog trade was very slow and mostly 15@25c lower with instances 30@35c off. Loading was substantially heavier than 16,300 week ago.

Good to choice 200-240-lb. were generally \$6.80@7.20, mostly \$6.85@7.00 at yards and \$6.95@7.15 at plants; 240-270-lb., \$6.70@7.10; 270-300-lb., \$6.55@6.90; 300-330-lb., \$6.30@6.75; 330-360-lb., \$6.15@6.60; better grade 160-200-lb., \$6.05@7.05, mostly \$6.65 up on weights over 180 lbs. Good to choice sows, 330-lb., down, \$6.00@6.45, largely \$6.20 up at plants; 330-400-lb., \$5.75@6.25; 400-500-lb., \$5.50@5.95.

Receipts at Corn Belt markets for week ended September 28:

	This week.	Last week.
Friday, Sept. 22	16,300	18,900
Saturday, Sept. 23	15,400	11,100
Monday, Sept. 25	30,100	21,800
Tuesday, Sept. 26	24,100	14,900
Wednesday, Sept. 27	24,700	24,100
Thursday, Sept. 28	24,200	20,300

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended September 23:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Sept. 23	263,000	343,000	369,000
Previous week	280,000	300,000	416,000
1938	270,000	322,000	415,000
1937	331,000	267,000	426,000
1936	290,000	247,000	461,000

At 11 markets:	Hogs.
Week ended Sept. 23	272,000
Previous week	243,000
1938	262,000
1937	212,000
1936	272,000
1935	196,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Sept. 23	195,000	240,000	210,000
Previous week	208,000	193,000	251,000
1938	151,000	199,000	247,000
1937	242,000	167,000	265,000
1936	215,000	223,000	274,000
1935	204,000	124,000	245,000

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during August, 1939, compared with August, 1938:

	Aug., 1939.	July, 1939.	Aug., 1938.
	Per cent.	Per cent.	Per cent.
<b>Cattle—</b>			
Steers	52.78	50.01	44.29
Bulls and steags.	4.46	5.81	4.79
Cows and heifers.	42.76	43.58	50.92
<b>Hogs—</b>			
Sows	57.12	60.80	57.22
Barrows	41.87	38.02	41.91
Stags and boars	1.01	1.18	.87
<b>Sheep and lambs—</b>			
Sheep	93.12	92.10	92.60
Lambs and yearlings	6.88	7.84	7.40

Watch the Classified Advertisements page for bargains in equipment.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 28, 1939, as reported by the U. S. Agricultural Marketing Service.

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

### BARROWS AND GILTS:

Good-choice:								\$ 6.00 Only
120-140 lbs.	\$ 6.00@	6.75	\$ 6.25@	6.65	\$ 5.75@	6.35		
140-160 lbs.	6.50@	7.00	6.50@	7.10	6.10@	6.75	\$ 6.00@	6.50
160-180 lbs.	6.75@	7.25	7.00@	7.25	6.40@	7.00	6.50@	6.90
180-200 lbs.	7.10@	7.45	7.00@	7.30	6.85@	7.15	6.75@	7.15
200-220 lbs.	7.35@	7.55	7.15@	7.40	7.00@	7.15	6.90@	7.10
220-240 lbs.	7.35@	7.55	7.20@	7.40	7.00@	7.15	7.00@	7.10
240-270 lbs.	7.35@	7.55	7.20@	7.40	6.90@	7.10	7.00@	7.15
270-300 lbs.	7.10@	7.50	7.00@	7.35	6.80@	7.10	6.85@	7.15
300-330 lbs.	6.85@	7.15	6.80@	7.15	6.65@	6.90	6.75@	7.00
330-360 lbs.	6.60@	7.00	6.80@	7.10	6.40@	6.75	6.65@	6.85

### Medium:

160-220 lbs.	6.25@	7.15	6.25@	7.10	5.85@	6.85	6.00@	7.00	6.25@	6.90
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### SOWS:

Good and choice:										
270-300 lbs.	6.50@	6.75	6.60@	6.75	6.15@	6.35	6.35@	6.50	6.30 Only	
300-330 lbs.	6.35@	6.60	6.60@	6.75	6.10@	6.25	6.35@	6.50	6.30 Only	
330-360 lbs.	6.20@	6.40	6.50@	6.75	6.10@	6.25	6.25@	6.40	6.10@	6.30

### Good:

360-400 lbs.	6.10@	6.25	6.45@	6.65	6.00@	6.15	6.10@	6.35	5.80@	6.10
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### Medium:

250-300 lbs.	5.25@	6.25	5.75@	6.50	5.35@	6.00	5.50@	6.25	5.65@	6.15
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### PIGS (Slaughter):

Medium and good, 90-120 lbs.	5.50@	6.25	6.10@	6.60						
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### Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	10.50@	11.25	10.25@	11.00	10.25@	11.25	10.25@	11.00
900-1100 lbs.	10.50@	11.00	10.50@	11.25	10.25@	11.00	10.25@	11.00
1100-1300 lbs.	10.25@	10.75	10.25@	11.25	10.00@	10.75	9.75@	10.75
1300-1500 lbs.	10.00@	10.75	10.25@	11.00	10.00@	10.50	9.50@	10.50

### STEERS, good:

750-900 lbs.	9.50@	10.50	9.25@	10.50	9.25@	10.25	9.00@	10.25	9.25@	10.25
900-1100 lbs.	9.50@	10.50	9.25@	10.50	9.25@	10.25	8.75@	10.25	9.25@	10.25
1100-1300 lbs.	9.25@	10.25	9.00@	10.25	9.25@	10.25	8.50@	10.00	9.00@	10.25
1300-1500 lbs.	9.00@	10.00	9.00@	10.25	9.00@	10.00	8.50@	9.75	8.75@	9.75

### STEERS, medium:

750-1100 lbs.	8.00@	9.50	7.75@	9.25	8.25@	9.25	6.75@	9.00	8.00@	9.25
1100-1300 lbs.	7.75@	9.00	7.50@	9.25	8.00@	9.25	6.75@	8.75	8.00@	9.00

### STEERS, common:

750-1100 lbs.	6.50@	7.75	6.25@	7.75	6.75@	8.00	5.75@	6.75	7.00@	8.00
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### STEERS, HEIFERS AND MIXED:

Choice, 750-900 lbs.	10.75@	11.25	10.25@	11.00	10.25@	11.25	9.75@	10.50
Good, 500-750 lbs.	9.75@	10.75	9.00@	10.25	9.00@	10.25	8.75@	10.00
Medium, 500-750 lbs.	7.50@	9.50	7.75@	9.00	8.00@	9.00	6.75@	8.75

### HEIFERS:

Choice, 750-900 lbs.	10.75@	11.25	10.25@	11.00	10.00@	10.75	10.25@	11.25
Good, 750-900 lbs.	9.50@	10.75	9.00@	10.25	9.00@	10.00	8.75@	10.00
Medium, 500-900 lbs.	7.50@	9.50	7.75@	9.00	8.00@	9.00	6.75@	8.75
Common, 500-900 lbs.	6.25@	7.50	6.25@	7.75	6.25@	8.00	6.00@	8.75

### COWS, all weights:

Good	6.50@	7.25	6.25@	7.25	6.25@	7.25	6.00@	7.00	6.25@	7.25
Medium	6.00@	6.50	5.75@	6.25	5.25@	6.25	5.25@	6.00	5.75@	6.25
Cutter and common	4.75@	6.00	5.00@	6.75	4.50@	5.25	4.50@	5.25	4	

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 23, 1939, as reported to The National Provisioner:

### CHICAGO.

Armour and Company, 6,488 hogs; Swift & Company, 3,864 hogs; Wilson & Co., 5,450 hogs; Western Packing Co., Inc., 1,733 hogs; Agar Packing Co., 4,874 hogs; Shippers, 10,364 hogs; Others, 21,488 hogs.

Total: 37,812 cattle; 3,838 calves; 54,261 hogs; 22,314 sheep.

### KANSAS CITY.

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,604	971	4,566	7,810
Cudahy Pkg. Co.	3,046	654	2,205	4,643
Swift & Company	3,379	698	2,982	5,864
Wilson & Co.	1,697	540	2,233	2,871
Ind. Pkg. Co.	...	350	...	...
Korblum Pkg. Co.	1,105	...	2,220	4,269
Others	8,240	766	...	...
<b>Total</b>	<b>22,371</b>	<b>3,629</b>	<b>14,596</b>	<b>25,457</b>

### OMAHA.

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,028	6,550	4,657
Cudahy Pkg. Co.	4,046	4,417	4,682
Swift & Company	3,838	3,441	5,121
Wilson & Co.	1,612	2,812	484
Others	10,087	...	...

Cattle and calves: Eagle Pkg. Co., 29; Greater Omaha Pkg. Co., 154; Gen. Hoffmann, 51; Lewis Pkg. Co., 840; Nebraska Beef Co., 758; Omaha Pkg. Co., 179; John Roth, 122; South Omaha Pkg. Co., 82; Lincoln Pkg. Co., 297.

Total: 17,055 cattle and calves; 27,317 hogs; 16,744 sheep.

### EAST ST. LOUIS.

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,305	2,077	8,139	4,571
Swift & Company	3,280	2,444	9,017	4,949
Hunter Pkg. Co.	1,531	344	4,331	906
Hell Pkg. Co.	...	...	2,228	...
Krey Pkg. Co.	...	...	3,005	...
Laclede Pkg. Co.	...	...	2,246	...
Siebold Pkg. Co.	...	...	1,267	...
Shippers	6,856	1,790	11,766	...
Others	3,261	340	2,167	1,780
<b>Total</b>	<b>18,333</b>	<b>6,905</b>	<b>44,166</b>	<b>12,206</b>

Not including 1,489 cattle, 4,304 calves, 24,070 hogs, and 2,778 sheep bought direct.

### ST. JOSEPH.

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,060	304	7,098	6,910
Armour and Company	2,384	418	5,428	3,473
Others	2,290	216	1,066	1,787
<b>Total</b>	<b>6,763</b>	<b>1,028</b>	<b>13,592</b>	<b>12,170</b>

Not including 1,230 hogs bought direct.

### ST. PAUL.

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,902	1,806	13,512	7,533
Swift & Company	5,054	2,768	18,954	13,658
Cudahy Pkg. Co.	682	1,397	...	...
Rifkin Pkg. Co.	723	35	26	...
United Pkg. Co.	2,543	212	...	...
Others	1,657	124	...	...
<b>Total</b>	<b>13,561</b>	<b>6,432</b>	<b>32,466</b>	<b>21,191</b>

### MILWAUKEE.

	Cattle	Calves	Hogs	Sheep
Plankinton Pkg. Co.	1,670	2,635	8,567	1,387
Armour and Co., Mil.	670	1,255	...	...
N. Y. D. B. Co.	18	...	...	...
Shippers	109	37	71	133
Others	805	992	57	239
<b>Total</b>	<b>3,279</b>	<b>4,919</b>	<b>8,695</b>	<b>1,750</b>

### INDIANAPOLIS.

	Cattle	Calves	Hogs	Sheep
Kingan & Company	1,811	468	15,577	2,728
Armour and Company	1,002	148	2,233	...
Hilgemeyer Bros.	9	...	910	...
Stump Bros.	...	...	122	...
Meier P. Co.	69	5	807	...
Wahlert and Deters	63	55	348	45
Strick & Wetzel	171	26	453	...
Maase Hartman Co.	32	8	...	...
Shippers	2,444	1,846	21,327	8,883
Others	1,145	780	176	361
<b>Total</b>	<b>6,246</b>	<b>3,345</b>	<b>41,453</b>	<b>11,517</b>

### WICHITA.

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,798	969	5,086	1,678
Dold Pkg. Co.	621	332	1,295	505
Wichita D. B. Co.	20	...	...	...
Dunn-Ostertag Co.	81	...	...	...
Fred W. Dold	118	...	499	...
Sunflower Pkg. Co.	35	...	229	...
Pioneer Cattle Co.	112	...	...	...
Keefe Pkg. Co.	73	...	...	...
<b>Total</b>	<b>2,858</b>	<b>1,331</b>	<b>7,109</b>	<b>2,183</b>

Not including 52 cattle, 1,619 hogs and 1,110 sheep bought direct.

### FORT WORTH.

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,664	1,816	3,253	3,512
Swift & Company	2,627	2,725	2,903	3,979
Blue Bonnet Pkg. Co.	242	88	209	...
City Pkg. Co.	231	32	355	4
Rosenthal Pkg. Co.	79	10	9	...
<b>Total</b>	<b>5,843</b>	<b>4,671</b>	<b>6,729</b>	<b>7,495</b>

### DENVER.

	Cattle	Calves	Hogs	Sheep
Armour and Company	740	119	944	44,921
Swift & Company	1,070	136	2,718	38,770
Cudahy Pkg. Co.	746	69	1,263	1,903
Others	2,058	816	1,072	23,515
<b>Total</b>	<b>4,614</b>	<b>640</b>	<b>5,937</b>	<b>109,199</b>

### SIOUX CITY.

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,762	85	4,420	3,166
Armour and Company	2,712	76	4,353	2,613
Swift & Company	2,100	69	2,829	1,704
Shippers	3,542	10	4,480	1,309
Others	358	4	11	4
<b>Total</b>	<b>11,504</b>	<b>244</b>	<b>16,093</b>	<b>8,886</b>

### OKLAHOMA CITY.

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,569	1,224	2,117	999
Wilson & Co.	2,339	1,331	5,032	810
Others	382	61	1,789	101
<b>Total</b>	<b>5,290</b>	<b>2,616</b>	<b>8,938</b>	<b>1,910</b>

Not including 30 cattle and 519 hogs bought direct.

### CINCINNATI.

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	21	...	347	...
E. Kahn's Sons Co.	592	183	7,162	3,242
Lohrey Packing Co.	6	...	200	...
H. H. Meyer Pkg. Co.	17	...	3,836	...
J. Schlachter's Sons	172	144	63	...
J. F. Schrot P. Co.	24	...	2,778	...
J. F. Stegner Co.	382	330	14	...
Shippers	1,150	640	2,919	1,359
Others	2,050	741	302	244
<b>Total</b>	<b>3,308</b>	<b>1,446</b>	<b>13,189</b>	<b>3,910</b>

Not including 898 cattle, 1,535 hogs and 767 sheep bought direct.

### RECAPITULATION.<sup>†</sup>

#### CATTLE.

	Week ended	Prev. week	Cor. Sept. 23, 1938
Chicago	37,812	37,475	36,256
Kansas City	22,371	24,786	24,310
Omaha*	17,055	16,901	14,780
East St. Louis	18,338	22,346	22,300
St. Joseph	6,763	6,074	5,637
Sioux City	1,150	4,588	4,677
Oklahoma City	5,290	4,523	3,590
Wichita	2,858	2,620	2,539
Denver	4,614	4,806	4,590
St. Paul	13,561	13,399	14,808
Milwaukee	3,279	3,793	4,239
Indianapolis	6,246	6,483	7,487
Cincinnati	3,308	4,309	4,434
Ft. Worth	5,843	6,146	7,398
<b>Total</b>	<b>158,837</b>	<b>162,613</b>	<b>158,525</b>

#### HOGS.

Chicago	54,261	50,826	45,179
Kansas City	14,596	12,229	7,283
Omaha	27,317	20,691	16,857
East St. Louis	44,166	36,441	37,381
St. Joseph	13,592	11,043	8,855
Sioux City	16,069	11,043	12,778
Oklahoma City	8,938	6,022	4,059
Wichita	7,140	7,612	5,100
Denver	5,987	4,906	3,444
St. Paul	32,466	23,720	26,237
Milwaukee	8,695	9,788	8,975
Indianapolis	41,453	38,347	41,707
Cincinnati	13,189	13,863	17,806
Ft. Worth	6,729	5,113	4,952
<b>Total</b>	<b>294,561</b>	<b>252,822</b>	<b>238,643</b>

#### SHEEP.

Chicago	22,314	23,311	48,059
Kansas City	25,457	21,227	21,049
Omaha	16,744	19,135	57,147
East St. Louis	12,206	19,103	18,417
St. Joseph	12,170	18,178	18,154
Sioux City	8,866	7,105	6,884
Oklahoma City	1,910	2,252	1,365
Wichita	2,183	2,401	476
Denver	109,199	79,701	79,051
St. Paul	21,191	20,177	20,245
Milwaukee	1,159	2,011	1,377
Indianapolis	11,517	10,967	11,579
Cincinnati	3,910	2,522	4,263
Ft. Worth	7,495	7,683	7,946
<b>Total</b>	<b>256,941</b>	<b>235,772</b>	<b>296,012</b>

\*Cattle and calves.

<sup>†</sup>Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### +RECEIPTS.

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 18	14,642	2,063	12,284	8,225
Tues., Sept. 19	10,109	1,166	16,620	8,580
Wed., Sept. 20	13,932	331	22,819	12,014
Thurs., Sept. 21	3,777	1,091	12,587	10,136
Fri., Sept. 22	771	266	9,543	4,292
Sat., Sept. 23	700	100	3,700	1,200

\*Total this week.

Previous week . . . . .

Year ago . . . . .

Two years ago . . . . .

### SHIPMENTS.

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 18	3,002	78	1,650	303
Tues., Sept. 19	3,618	308	1,109	75
Wed., Sept. 20	4,786	86	1,072	306
Thurs., Sept. 21	1,951	148	1,142	834
Fri., Sept. 22	1,678	2	1,078	874
Sat., Sept. 23	100	...	200	200

\*Including 977 cattle, 1,153 calves, 27,670 hogs and 20,536 sheep direct to packers from other points.

<sup>†</sup>All receipts include directs.

### +SEPTEMBER AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	September	Year
1939	1938	

Week ended Sept. 23 . . . \$10.15

Previous week . . . . . 10.25

1938 . . . . . 7.60

1937 . . . . . 8.45

1936 . . . . . 9.25

1935 . . . . . 10.75

1934 . . . . . 8.05

AV. 1934-1938 . . . . . \$10.30

\$9.40

\$2.95

\$8.50

\$1.30

\$1.85

\$1.75

\$1.50

\$1.35

\$1.45

\$1.40

\$1.35

\$1.30

\$1.25

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 23, 1939.

CATTLE.			
	Week ended	Prev. week,	Cor. week,
Chicago	27,915	28,119	27,235
Kansas City	26,000	28,173	25,313
Omaha	17,551	19,027	14,788
East St. Louis	11,377	13,019	12,927
St. Joseph	6,057	6,372	6,087
Saint Paul	8,196	9,943	6,753
Wichita	4,241	4,170	3,433
Fort Worth	10,114	10,363	10,136
Philadelphia	1,794	1,700	1,795
Indianapolis	1,403	1,932	1,397
New York & Jersey City	9,380	8,408	10,449
Oklahoma City*	7,945	6,587	8,329
Cincinnati	4,235	3,996	4,312
Denver	4,619	4,905	5,342
St. Paul	11,222	10,866	12,790
Milwaukee	3,123	3,638	3,990
Total	155,802	157,069	158,823

\*Cattle and calves.

## HOGS.

Chicago	81,928	57,216	80,661
Kansas City	36,903	24,742	23,245
Omaha	27,796	18,754	18,455
East St. Louis	50,098	59,554	47,910
St. Joseph	13,900	10,069	10,412
Saint Paul	15,166	9,156	8,864
Wichita	8,728	9,746	4,214
Fort Worth	6,729	5,113	4,962
Philadelphia	17,412	18,257	17,355
Indianapolis	10,142	14,016	13,336
New York & Jersey City	48,020	52,082	43,904
Oklahoma City	9,457	7,611	4,972
Cincinnati	15,120	11,511	14,048
Denver	4,553	4,708	3,189
St. Paul	32,466	23,720	34,438
Milwaukee	8,677	9,696	8,942
Total	392,844	336,319	330,367

\*Includes National Stock Yards, East St. Louis and St. Louis, Ill.

## SHEEP.

Chicago	21,609	23,938	58,989
Kansas City	23,457	21,227	21,049
Omaha	20,463	28,309	27,191
East St. Louis	12,206	18,698	9,833
St. Joseph	10,383	11,632	12,241
Saint Paul	8,981	6,235	5,935
Wichita	3,293	2,401	1,131
Fort Worth	7,495	7,683	7,046
Philadelphia	4,129	4,766	3,582
Indianapolis	2,837	3,754	4,283
New York & Jersey City	63,429	50,861	62,061
Oklahoma City	1,910	2,022	1,955
Cincinnati	1,777	1,058	3,586
Denver	11,430	10,078	13,951
St. Paul	21,191	20,147	20,245
Milwaukee	1,632	1,886	1,204
Total	211,122	220,025	254,592

\*Not including directs.

## WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended September 22, with comparisons are reported as follows by the U. S. Department of Agriculture:

### WEEK ENDED SEPTEMBER 22, 1939.

	Cattle	Calves	Hogs	Sheep
New York area*	9,981	15,453	48,020	53,520
Phila. & Balt.	8,547	1,437	28,748	2,895
Ohio-Indiana group*	9,330	3,628	42,347	10,523
Chicago	30,277	5,135	81,928	63,737
St. Louis area*	14,223	11,233	50,098	14,424
Kansas City	17,983	5,462	36,903	26,313
Southwest group*	17,979	10,618	36,670	23,964
Omaha	16,075	1,401	27,796	28,505
Sioux City	7,114	268	15,166	13,362
St. Paul-Wisc. group*	19,600	15,093	76,636	28,416
Interior Iowa & So. Minn.	13,804	4,391	95,423	35,922
Total	159,913	74,118	540,735	301,581
Total prev. week	161,827	78,151	461,973	330,471
Total last year	158,195	80,588	449,620	308,030

\* Includes New York City, Newark, and Jersey City. \* Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. \* Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. \* Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. \* Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. \* Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

### WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
Week ending September 23, 1939	10,300%	3,201	5,023
Week previous	10,331	2,896	5,072
Same week year ago	9,534	3,001	2,651
Week ending September 23, 1939	1,056	1,218	2,548
Week previous	1,041	1,217	2,743
Same week year ago	1,597	1,681	2,991
Week ending September 23, 1939	390	605	15
Week previous	362	732	11
Same week year ago	537	601	21
Week ending September 23, 1939	10,899%	1,243	595
Week previous	12,107	1,076	621
Same week year ago	7,614	1,268	1,081
Week ending September 23, 1939	53,077	17,723	20,143
Week previous	52,892	15,792	17,592
Same week year ago	43,448	17,787	16,922
Week ending September 23, 1939	2,461	417	496
Week previous	2,175	187	8,112
Same week year ago	3,344	383	587
Week ending September 23, 1939	1,909,000	326,398	342,155
Week previous	1,426,531	236,169	323,856
Same week year ago	1,676,354	401,751	143,034
Week ending September 23, 1939	476,357	.....	.....
Week previous	422,389	.....	.....
Same week year ago	494,685	.....	.....

### LOCAL SLAUGHTERS.

Week ending September 23, 1939	9,380	1,794	.....
Week previous	8,408	1,700	.....
Same week year ago	10,449	1,795	.....
Week ending September 23, 1939	15,036	2,324	.....
Week previous	15,691	2,488	.....
Same week year ago	19,193	2,444	.....
Week ending September 23, 1939	47,938	17,142	.....
Week previous	51,460	18,625	.....
Same week year ago	43,686	17,825	.....
Week ending September 23, 1939	53,429	4,129	.....
Week previous	50,460	4,766	.....
Same week year ago	62,061	3,582	.....

Country dressed product at New York totaled 2,475 veal, no hogs and 188 lambs. Previous week 2,873 veal, no hogs and 268 lambs in addition to that shown above.

## MEAT INSPECTED IN AUGUST

Meat and meat food products prepared under federal inspection during August, 1939:

August, 1939,

	Top Prices	Week ended Sept. 21.	Same week 1938.
Beef placed in cure:	lbs.	\$ 8.25	\$ 6.25
Beef	9,724,022	7.75	9.00
Pork	206,384,020	7.25	6.50
Smoked and/or dried meat:		6.75	5.75
Beef	4,528,751	6.75	5.75
Pork	151,918,191	6.75	5.50
Bacon, sliced	27,289,035	6.75	5.50
Sausage:		5.75	4.75
Fresh finished	7,407,440	5.75	4.75
Smoked and/or cooked	56,594,148	5.75	4.75
Dried or semi-dried	10,986,801	5.75	4.75
Meat loaves, head-cheese, chili con carne, jellied products, etc.	8,987,824	5.75	4.75
Cooked meat:		5.75	4.75
Beef	740,595	5.75	4.75
Pork	20,711,901	5.75	4.75
Canned meat and meat products:		5.75	4.75
Beef	6,175,536	5.75	4.75
Pork	17,627,273	5.75	4.75
Sausage	3,270,118	5.75	4.75
Soup	4,105,135	5.75	4.75
All other	8,880,002	5.75	4.75
Lard:		5.75	4.75
Rendered	90,728,295	5.75	4.75
Refined	83,922,602	5.75	4.75
Oleo stock	9,269,874	5.75	4.75
Edible tallow	6,002,514	5.75	4.75
Compound containing animal fat	28,870,869	5.75	4.75
Compound containing animal fat	3,221,538	5.75	4.75
Margarine	1,296,029	5.75	4.75
Miscellaneous	.....	5.75	4.75

### VEAL CALVES.

Toronto	\$ 10.50	\$ 11.00	\$ 10.50
Montreal	11.00	12.00	9.50
Winnipeg	9.00	9.50	7.50
Calgary	7.50	7.50	6.25
Edmonton	6.75	6.75	5.50
Prince Albert	5.75	6.00	4.75
Moose Jaw	6.50	6.00	5.00
Saskatoon	6.50	6.00	4.25
Regina	6.50	6.40	5.25
Vancouver	8.00	7.00	.....

### BACON HOGS.

Toronto	\$ 8.60	\$ 9.00	\$ 9.25
Montreal	9.25	9.50	9.50
Winnipeg	8.50	9.75	9.25
Calgary	8.35	8.60	9.15
Edmonton	8.00	8.50	9.00
Prince Albert	8.25	9.50	9.00
Moose Jaw	8.35	9.00	9.10
Saskatoon	8.25	9.50	9.00
Regina	8.35	9.60	9.10
Vancouver	9.10	10.00	.....

\* Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."

### GOOD LAMBS.

Toronto	\$ 9.50	\$ 9.75	\$ 8.00
Montreal	9.25	9.50	7.75
Winnipeg	8.25	8.50	6.50
Calgary	7.25	7.00	6.25
Edmonton	7.50	7.00	6.25
Prince Albert	7.00	7.00	5.50
Moose Jaw	7.50	7.50	6.25
Saskatoon	7.75	7.75	6.00
Regina	7.25	7.00	6.25
Vancouver	8.00	8.00	.....

## CANADIAN INSPECTED KILL

Canadian inspected kill in August, 1939:

	Aug.	Aug.
1939	1938	1938
Cattle	74,370	71,754
Calves	67,228	60,203
Hogs	267,338	194,316
Sheep	88,419	83,654

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## ADVISORY COUNCIL REPORTS

At a meeting of the Agricultural Advisory Council, held in Washington, D. C., on September 19, it was recommended that the organization be made a permanent one in order to help carry out its objectives and those of the U. S. Department of Agriculture in dealing with the situation brought about by the European war.

Appointed early in September by Secretary of Agriculture Henry A. Wallace, the council consists of producers, processors and distributors of farm products and representatives of labor and the general public. (See THE NATIONAL PROVISIONER, Sept. 23, p. 34.) Thomas E. Wilson, chairman of the Board of Wilson & Co., is a member. Following its meeting the Council made public the following statement:

"All Americans want to keep this country out of war. We are determined that the United States will remain at peace, but we recognize the difficulties which foreign wars present to our domestic economy. This council has concerned itself with these difficulties.

"The war in Europe will strengthen many farm prices here, but consumers need have no fear of shortage or runaway prices. Such advances in farm prices as may occur will tend to restore the balance between farm and city prices and help to bring about normal business and employment.

"We are in a much better all-around position to meet emergencies than we were at the outbreak of the last war. From farm to kitchen, the whole system of producing, processing and distributing has been greatly simplified and improved.

"Whatever is done must be done through voluntary means without regimentation. Action should be directed toward securing and maintaining proper balance by means of fair prices for farm products, fair wages for labor and fair profits for business.

"It should be emphasized that the prices of most farm products are still low, despite some recent increases, and that the general welfare demands that the prices of farm products rise to their proper relationship with other prices and wages.

"In order to help carry out the objectives of this council and the Department of Agriculture, we recommend the permanent organization of the council."

## Balanced Economy Urged

(Continued from page 17.)

find that the purpose can unquestionably be accomplished.

These objectives must be to prevent natural acquisitiveness from leading us into economic excesses; to accept the trade demands being made on us up to, and only to, the extent of providing normal employment for our employable unemployed; to accomplish these things without abandoning the methods of democracy, and without violating the spirit or the letter of our neutrality.

3.—Isn't our present neutrality act unneutral?

Whether or not our present neutrality law is unneutral to the belligerents (in that it restricts their advantages for the prosecution of the war), the opponents of this view have neglected to point out that the present law, or a revision of it, might easily prove "unneutral" to ourselves by failing to preserve our natural advantages for keeping our economy in balance.

Whether our neutrality permits us to deal in raw materials, or finished products, is not of vital importance to us if it develops that the business born of war, and which ceases with war, is sufficient to materially inflate our economy and dislocate our employment.

If we prohibit American ships in belligerent waters or if we prohibit their carrying what some warring nations may have designated as contraband—even if we avoid every act which might possibly involve us in the war—we can still ruin this democracy by inflating our economy and dislocating employment.

Although one method of neutrality may yield fewer "incidents" than another, if it is our economy we are thinking about, we must remember that it is possible for us to take on so much war-time business, either with belligerents or with neutrals, that our economy will be ruined and our democracy lost.

## Meat in the U. S. Army

(Continued from page 10.)

butchers at one post. The army has 4,700 men capable of conducting a post meat market. The work is regarded as perfect practical experience for retail meat merchandising.

Men who develop the aptitude are eligible to attend the Quartermaster Corps school at Chicago. This is regarded as the advanced training center for meat and other food men. The students usually are the picked non-commissioned officers of the army with qualifications to become trained meat inspectors. The army depends upon their judgment in appraising meat plants. They receive their instruction under Dr. Jesse H. White, who conducts the special course on the quality of edible meat products. Dr. White is considered by the army as one of the foremost authorities in the world. A specialist for 40 years, he has taught the course at the Chicago school since 1921.

Should war come at any time, the army mobilization plan provides for the organization of special butcher companies. It is planned that each company shall be composed of 45 men, ten such companies being provided for. With each company there will be a corresponding complement of auto drivers to transport the meat and the administrative personnel. Each butcher unit is scheduled to supply meat to 100,000 soldiers. This is not an emergency feature, but a part of the regular plan.

The members of each company are to be chosen from the most experienced trained specialists in the army, and from among civilian volunteers. Each unit would be equipped with mobile refrigeration equipment. Meat would be received in carload lots. The task of the butcher companies would be to cut the meat for use by each mess, to pack it in the mobile refrigerators, and distribute it to points where needed for consumption by the troops. In case of war, it would be expected that these butcher companies, highly specialized and highly necessary, would move right up behind the front-line trenches. Meat and other foods, but chiefly meat, are considered keystones in maintaining the army morale under war conditions.

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and Philadelphia Commercial Exchange

## RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats in mostly cash and carry stores.

	NEW YORK.	CHICAGO.
	Sept. 15, 1938.	Sept. 15, 1938.
	Sept. 15, 1938.	Sept. 15, 1938.
<b>Beef:</b>		
Porterhouse steak	.46 .47 .58	.45 .45 .56
Sirloin steak	.41 .40 .50	.39 .40 .48
Round steak	.40 .40 .56	.36 .35 .41
Rib roast, 1st 6 cuts	.31 .31 .38	.30 .30 .36
Chuck roast	.24 .25 .32	.24 .22 .29
Plate beef	.15 .15 .18	.15 .14 .18
<b>Lamb:</b>		
Legs	.29 .27 .30	.28 .26 .29
Loin chops	.46 .43 .47	.43 .40 .44
Rib chops	.40 .36 .39	.37 .37 .41
Stewing	.18 .12 .15	.16 .14 .17
<b>Pork:</b>		
Chops, center cuts	.39 .38 .40	.36 .36 .41
Bacon strips	.31 .30 .40	.29 .31 .40
Bacon, sliced	.32 .40 .46	.34 .40 .47
Hams, whole	.29 .32 .33	.27 .29 .32
Picnics, smoked	.20 .23 .27	.21 .21 .27
Lard	.14 .14 .19	.12 .13 .17
<b>Veal:</b>		
Cutlets	.46 .45 .48	.41 .40 .43
Loin chops	.39 .37 .39	.36 .34 .34
Rib chops	.33 .32 .33	.31 .29 .29
Stewing (breast)	.18 .17 .17	.15 .15 .16

## FORBID SPECIAL AGREEMENTS

Constitutionality of the federal law forbidding special agreements by which chain stores can buy at lower prices than competitors was upheld by the third United States circuit court of appeals recently. The Federal Trade Commission had directed the Great Atlantic & Pacific Tea Co. not to get special rebates from manufacturers, contending that such rebates interfere with fair competition and handicap manufacturers, jobbers and wholesalers. The tea company contended that the rebates were for actual service given to manufacturers in the form of trade information. The case arose under the Robinson-Patman law.

## SUPER MARKET OFFICERS

W. H. Albers of Cincinnati, O., was re-elected president of the Super Market Institute at the organization's recent annual convention in that city. Other officers re-elected included J. Weingarten, Houston, Tex., vice president; J. E. Grosberg, Schenectady, N. Y., secretary; James Cullen, Bellaire, N. Y., treasurer, and M. M. Zimmerman, New York City, executive secretary. Kansas City, Mo., was designated as the scene of next year's convention.

## CHAIN STORE SALES

Jewel Tea Co., Inc., reports sales of \$1,767,643 for the four weeks ended September 9, marking an advance of 4.19 per cent over sales for the corresponding period of last year. The company's cumulative sales for the 36 weeks ended September 9 amounted to \$16,649,321, an increase of 2.59 per cent over those for the like period of 1938.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on September 27, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEERS, Choice <sup>1</sup> :				
400-500 lbs.	\$17.50@18.50	.....	\$17.00@17.50	\$17.50@18.50
500-600 lbs.	16.50@18.00	.....	16.50@17.50	17.00@18.00
600-700 lbs.	16.00@17.00	\$16.00@16.50	16.50@17.50	17.00@18.00
700-800 lbs.	16.00@17.00	16.00@17.00	16.50@17.50	17.00@18.00
STEERS, Good <sup>1</sup> :				
400-500 lbs.	16.50@17.50	.....	15.50@17.00	16.00@17.00
500-600 lbs.	15.50@16.50	.....	15.00@16.00	15.50@16.50
600-700 lbs.	15.00@16.00	15.00@16.00	15.50@16.50	15.00@16.50
700-800 lbs.	15.00@16.00	15.00@16.00	15.50@16.50	15.00@16.50
STEERS, Commercial <sup>1</sup> :				
400-600 lbs.	13.00@15.00	13.50@15.00	13.50@15.00	13.50@15.00
600-700 lbs.	13.00@15.00	13.50@15.00	13.00@14.50	13.50@15.00
STEERS, Utility <sup>1</sup> :				
400-600 lbs.	11.50@13.00	12.50@13.50	10.00@13.00	11.50@13.00
COWS (all weights):				
Commercial	11.50@12.50	12.00@13.00	12.00@13.50	11.50@12.50
Utility	10.00@11.50	11.50@12.00	11.50@12.00	11.00@11.50
Cutter	9.50@10.00	11.00@11.50	10.50@11.50	10.50@11.50
Canner	9.25@9.50	.....	.....	.....
<b>Fresh Veal and Calf:</b>				
VEAL (all weights) <sup>2</sup> :				
Choice	17.00@18.00	17.00@18.00	17.00@18.00	17.00@18.00
Good	16.00@17.00	15.00@17.00	15.00@17.00	15.00@17.00
Medium	14.00@16.00	14.00@15.00	14.00@15.00	14.00@15.50
Common	13.00@14.00	13.00@14.00	12.00@14.00	12.50@14.00
CALF (all weights) <sup>2</sup> :				
Choice	13.00@14.00	14.00@15.00	14.50@16.00	13.50@14.50
Good	12.00@13.00	13.00@14.00	13.00@14.00	12.00@13.50
Medium	11.00@12.00	12.00@13.00	11.00@13.00	11.00@12.00
<b>Fresh Lamb and Mutton:</b>				
SPRING LAMB, Choice:				
38 lbs. down	15.00@16.00	16.00@17.00	16.50@17.50	16.00@17.50
39-45 lbs.	15.00@16.00	16.00@17.00	16.50@17.00	16.00@17.00
46-55 lbs.	15.00@16.00	16.00@17.00	16.50@17.00	15.50@17.00
LAMB, Good:				
38 lbs. down	14.50@15.00	15.00@16.00	16.00@17.00	15.00@16.00
39-45 lbs.	14.50@15.00	15.00@16.00	15.50@16.50	15.00@16.00
46-55 lbs.	14.50@15.00	15.00@16.00	15.00@16.00	14.50@15.50
LAMB, Medium:				
All weights	12.00@14.00	13.50@15.00	13.00@15.00	13.50@14.50
LAMB, Common:				
All weights	10.00@12.00	11.50@13.50	10.00@13.00	11.50@13.50
MUTTON (Ewe), 70 lbs. down:				
Good	7.00@ 8.00	8.00@ 9.00	7.00@ 8.00	8.00@ 9.00
Medium	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00	7.00@ 8.00
Common	5.00@ 6.00	5.50@ 7.00	5.00@ 6.00	6.00@ 7.00
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lbs.	16.00@18.00	17.50@18.50	17.00@18.00	16.50@18.00
10-12 lbs.	16.00@18.00	17.00@18.00	16.50@17.50	16.50@18.00
12-15 lbs.	16.00@17.00	16.50@17.50	15.50@17.00	16.00@17.00
16-22 lbs.	14.50@15.50	16.00@17.00	15.00@16.00	15.00@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	13.00@14.00	.....	14.00@15.00	14.00@15.00
PICNICS:				
6-8 lbs.	11.50@12.50	16.00@17.00	.....	.....
BUTTS, Boston Style:				
4-8 lbs.	15.00@16.50	.....	16.00@18.00	16.00@18.00
SPARE RIBS:				
Half Sheets	12.00@13.00	.....	.....	.....
TRIMMINGS:				
Regular	10.00@10.50	.....	.....	.....

<sup>1</sup> Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup> "Skin on" at New York and Chicago. <sup>3</sup> Includes sides at Boston and Philadelphia.

## LARD ON SURPLUS LIST

Lard is one of the 12 food items included in the revised list of commodities officially designated as surplus foods which may be obtained with blue stamps, under the stamp plan of the Federal Surplus Commodities Corporation for distributing surpluses to needy families.

Effective October 1, the new list supersedes all previous lists and includes "pork" lard, butter, eggs, raisins, ap-

ples, dried prunes, onions, dry beans, fresh pears, wheat flour, whole wheat flour and corn meal. Commodities appearing for the first time on the surplus list are: raisins, apples, lard, and snap beans, the U. S. Department of Agriculture points out. Some vegetables and fruits are on the present surplus list will not be included after October 1. Revisions in the surplus commodity lists are made in accordance with seasonal or other changes in the market situation for the various commodities.



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CANNED FOODS**

**HAMS • BACON • LARD • SAUSAGE**

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Straight and Mixed Cars of Beef,  
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PORK - BEEF - VEAL - LAMB**

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Choicest  
Sausage  
Material



Selected  
Beef  
Cuts

**WHOLESALE MEATS**

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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Hog Cutter

Wanted, experienced man to split and cut hogs. Good, steady position for right party. Inquire Hartford Provision Company, 302 Pleasant St., Hartford, Conn.

## Position Wanted

### Let Me Increase Your Profits!

Thoroughly experienced, alert, progressive beef manager is available on short notice where opportunity directs. Knows all divisions of fresh meat business from live stock buying to sales and can increase your volume, giving you added profits. Let him convince you in an interview. W-705, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Canned Meat Representative

available for New England states or western connection. Aggressive, responsible, with thorough knowledge of canned meats, backed by 10 years' experience merchandising through all types of outlets. New England and Middle West. Executive capabilities. W-702, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Pork Operations Expert

Managerial, supervisory, executive. Practical and analytical expert all pork operations: Live purchases, production, yields, manufacturing, organization, sales and distribution, realizations. Complete familiarity with both export and domestic production. Wide experience and best of references. W-707, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Sales Manager

Many years' successful accomplishments. Real organizer, business developer, unusually wide and varied experience. W-701, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

Have had many years' experience as sausage foreman in both large and small plants and have excellent references from former employers. Good on loaves and can make Kosher sausage also. Location immaterial. John Astalos, 723 W. North Ave., 3rd Floor Rear, Chicago, Ill.

### Sausagemaker

Experienced, reliable sausagemaker, capable of acting as working foreman wants steady position. Can show satisfactory profit with low production cost. Steady, sober, conscientious worker. Excellent references. W-696, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausagemaker

Position wanted by reliable, experienced sausagemaker and capable foreman. Can make full line and lower production costs. Married, steady, sober and conscientious worker. Excellent references. W-691, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Business Opportunities

Client wishes to contract for output of moderate-sized packer Polish style tinned ham. If you are packing this product, or contemplate doing so, please communicate with W-699, THE NATIONAL PROVISIONER, 300 Madison, New York City.

### Chicago Branch House for Rent

For rent, ideal branch house. Refrigerated space 8,000 square feet; tiled beef cooler adjoining refrigerated pork and provision room with ample offices in front. Located near the Chicago Loop. FS-700, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Selling Facilities

Ham importers' office, selling facilities and good-will, available to some company desiring own office or representation in New York market. Refrigerated storage space for samples available in office. The war has made us inactive. What have you to offer? W-706, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Packinghouse for Sale

Located in one of the finest towns in Kansas. This plant is fully equipped. Recently spent \$20,000 for their sausage kitchen. Highly productive territory to work with. A "natural" for all livestock. Plant is on 1½ acres of ground with lots of room to expand. This plant has been established for a good many years and enjoys a very favorable reputation. Recently closed for liquidation. Can be bought at a great sacrifice. This is an opportunity of a lifetime. Will stand closest investigation. If interested, write Phil Hantover, Inc., 1919 Main Street, Kansas City, Missouri.

### Good Location for Packing Plant

Move or establish your plant close to the source of raw material—Alice, The Hub of South Texas. Center of cattle country, serving 1,000,000 population. Closest packing plant 125 miles distant. Great quantities of gas, water, and cheap electrical power, and all forms of transportation facilities available.

Managers, Assistant Managers, Department Heads, Etc.—Here's an opportunity for you to go in business for yourself. Site free. "Alice—ideal location for packing plant," says head of million dollar packing corporation. Realize your ambition—establish your own business. We will help you. All interested are requested to write:

Industrial Committee

CHAMBER OF COMMERCE  
ALICE, TEXAS

**WATCH THIS PAGE FOR  
OPPORTUNITIES**

## Equipment Wanted

### Dry Rendering Outfit

Wanted, one dry rendering outfit complete, 4,000 to 6,000 pounds capacity. Guaranteed first-class condition. W-704, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### Stuffer, Lard Press

For sale, one 300-lb. Buffalo stuffer, Price \$325 f.o.b. Wilmington. Also 1 belt-driven lard press, 8 ft. 4 in. high 5 ft. wide, 39-in. carb. Price \$450 f.o.b. Wilmington. This lard press is made by Mt. Gilead, Ohio Press Mfg. Co. and has 5 plates, hydraulic gauge and valves. Will ship on approval six months to pay. Wilmington Provision Company, Wilmington, Delaware.

### The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

### Press, Cookers, Dryer

For sale, one 300-ton Thomas-Albright hydraulic crackling press with steam hydraulic pump and fittings. Two 4 x 7 cookers, each with 15-h.p. motor. One 5 x 12 Hamler dryer with motor. FS-703, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Ham Boilers & Sausage Mch'y.

Used equipment for sale: 300 ham boilers; 50-, 75-, 100-, 200-lb. stuffers; 40-, 60-, 100-, 225-lb. silent cutters; 100-, 600- and 1000-lb. mixers; No. 56 and No. 62 grinders. Many other items. Priced for quick sale. Chas. Abrams, 1422 S. 5th St., Philadelphia, Penna. Tel: Howard 2600.

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Brech 1000# Meat Mixer.  
Cleveland 1200# Meat Grinder.  
Brech 18" Filter Press.  
Brech 44" dia. 6 knife Silent Cutter  
Two Brech 200# Stuffers.  
Two Fat Cutters.  
Small Creasey Ice Breaker.

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equipment through  
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"Classified" ads.**



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For Cold Storages, Tanks, Refrigerators, etc.  
Cork Pipe Covering for Brine and Ammonia  
Lines. Granulated and Regranulated Cork.  
Cork Brick and Cork Tile.

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Iron Fireman is a *money-maker* for packing houses. For instance, the Gwaltney Plant of Smithfield, Va., cut its fuel costs 66% by installing an Iron Fireman Poweram. An Iron Fireman in the plant of the Schaaf Sausage Co., Milwaukee, Wisconsin, has since 1924 paid for itself three times over! Find what you can save with Iron Fireman firing—write for free Engineering Survey of your steam costs. No obligation. Address Iron Fireman Manufacturing Company, 3237 West 106th Street, Cleveland, Ohio.



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### Better Smoked Meats and More Profits

are the results of Niagara Balanced Air Smoke Ovens. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product temperatures and uniformity of smoke density temperature and humidity in the oven. Operation, fully automatic, gives substantial savings over conventional processing. Meats have better color, are cleaner, finished more uniformly, are not affected by outside weather.

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**RED DIAMOND Dry Ice**  
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FRESH DRY ICE Anywhere - Any time

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A carpenter couldn't build a house without tools, a mechanic couldn't repair your car without other tools; you can't operate at maximum efficiency without some of the equipment, supplies and services of the companies included in this list. For these organizations are the suppliers of your working tools; concerns which have spent years in developing the best kinds available. Study their advertisements when they appear to see if new tools wouldn't help you. It will be worth your time.

accuracy, we do our best to guard against the possibility of a change or omission in this index

## TONER-UPPERS by Mac (The Meat Man)



WHEN ham and bacon have flavor, they have "what it takes" to sell.

★ ★ ★

You can use Mapleine in your ham—no matter how you cure it. Just tell us which formula you want—for brine cured ham, pumped ham or dry cured ham. We'll send you working instructions.

★ ★ ★

Take it from me, Mapleine is fine for toning up boiled ham. Three ways to use it. All are good. Some packers add Mapleine to the liquor when boiling the ham. Others make a sugar and

water syrup, add Mapleine and rub the flavored syrup in the bone cavity. Others mix Mapleine and sugar, rub that into the bone cavity. Want the formulas?

★ ★ ★

Mapleine is dandy in baked ham, too. Just ask for the formula for Baked Ham.

★ ★ ★

Mapleine "points up" bacon, too. That's what I've found. Use it in dry cure or brine cure. Just as good for either.

★ ★ ★

If you want these formulas, just drop a card to Crescent Mfg. Co., 657 Dearborn St., Seattle, Washington.

## MAPLEINE Imitation Maple Flavor BRINGS OUT NATURAL FLAVOR OF MEATS

For Better Manufactured  
MEAT PRODUCTS  
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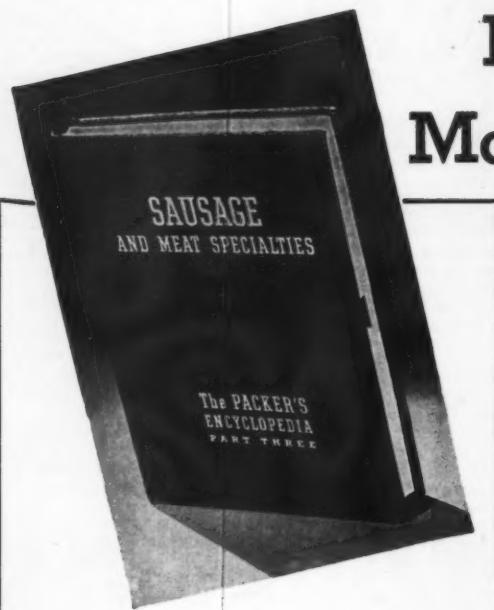
DAIRYMEN'S LEAGUE CO-OP. ASS'N, INC.  
11 WEST 42nd ST., NEW YORK, N.Y.

**Fearn Laboratories, Inc.**  
Manufacturers of Fine Food Specialties



Telephone Armitage 3696  
701-707 North Western Ave.  
Chicago, Ill.

# Is Cold Slowing Up Production In Your Sausage Manufacturing Room?



## SAUSAGE AND MEAT SPECIALTIES

has the following to say in connection with temperature and humidity in the Meat Cooler:

"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output per worker.

"Sausage & Meat Specialties," The National Provisioner's new book, the first of its kind on these important subjects, contains an entire chapter on "Refrigeration and Air Conditioning" in which this important subject as well as other aids to more profitable operation are thoroughly covered.

Nineteen other chapters of "Sausage and Meat Specialties" highlight Plant Operations, Plant Layout, Sausage Trouble Shooting and Dry Sausage, and present the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products.

The wide range of subjects covered in this new volume, the first of its kind, makes it an indispensable aid to every Sausage Manufacturer and Sausage Maker.

Get your order in now. One case of corrected trouble will more than repay its cost . . . \$5.00 postpaid.

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407 South Dearborn Street, Chicago, Illinois



#### FEATURES

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2. Grease-Pin Axle
3. Ball-Bearing Swivel
4. Bracket Welded to Body
5. Grease-Retaining Collar
6. Axle Bracket Welded to Body
7. Cold-Rolled Axle
8. Rubber Tired Caster Wheel
9. No. 12 Gauge Hot Galvanized Body
10. Rubber-Tired Wheel
11. Zerk Grease Fitting
12. Grease Retaining Hub Cap
13. Double-Thick Flange
14. Reinforced Corner

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## TRUCKS

Along with the important construction details listed are the features of Sanitation, Durability, Balance and Ease of Operation in all ANCO Packinghouse Trucks. Demands of recent years have been for improvements in running gear equipment. The roller-bearing wheels, with the hub caps which seal-in the lubricant and the grease resisting rubber tires, which help preserve the condition of packinghouse floors, have been developed and adapted perfectly to meet these demands.

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GELATIN DIVISION

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